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CHOPSTICKS NY®

NOV 2013
#79
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The Japanese Way

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SPECIAL INTERVIEW
Kenichi Ebina
(Performance Artist)

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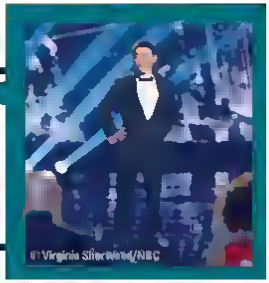

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The Ise Grand Shrine is Shinto's greatest shrine, and an important holy place for the Japanese people This year, the Sengu ceremony, which is held once every 20 years, will take place Chopsticks NY will feature the Ise Grand Shrine in the November and December issues, and this month, we will focus on "What is the Ise Grand Shrine?" and "What is Sengu?"

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Isabel Roxas
www.studioroxas.com
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Presented by The No.1 Japanese free paper in NY NY Japion

" If you have originality or something that you can call your own, your competitors will fade away."

—— KENICHI EBINA

Kenichi Ebina is the first Japanese performance artist to win the hugely popular TV program America's Got Talent®. His "dance-ish" performance is unique and was developed on his own by combining acting, storytelling, martial arts, mime, hip-hop and many other styles of dance. During his hectic schedule right after the announcement of his win on Season 8 of AGT, he kindly chatted with Chopsticks NY and shared his true feelings

Congratulations on your win! How are you feeling at the moment?
Everyone who appears on America's Got Talent (AGT) is nice, so it was a lot of fun. Of course it's an honor to have won, and my wife in Japan was filled with joy. But I'm feeling both happy and surprised, so it's a bit complicated to explain. There were two others who gave win worthy performances. I didn't come on the show to win, so to be honest when I remained in the top two I thought, "What should I do?"

What do you mean when you say you didn't go on the show to win?
My initial intention was to participate to sell my name and promote my performance style.

And then before you knew what was happening, you had advanced to the finals?
That's right. What I performed there was less for the purpose of winning and more as a trial run of what I want to do going forward. Having only one week to prepare is not enough time, so I think I was nowhere near perfect. The fact that I was still able to win was thanks to the support of all those who voted for me in recognition of my total efforts up until that point.

You're pretty tough on yourself.
No, that's really what I think. My dance and magic skills themselves are weak, and there are others who are better than me. But I am good at composition and staging, and I am skilled at combining these two things to give an effective performance. The fact that I was able to incorporate a variety of performance ideas this time around will have a big effect on my future as well.

You are 39, but when I watch you perform I don't sense your age. Even during the busy season of AGT, I heard you go back and forth between America and Japan so it must be hard to stay healthy.

I am used to the time difference so jet lag is not an issue. But getting ready for my stage performance caused me to have a lack of sleep and I can't fight my age. So I had energy drinks every day [laughs]. My internal organs are around 40 years old, so I'm planning to undergo a complete medical checkup when things settle down [laughs].

You are currently touring with other AGT members in the U.S., so what is the reaction from the audience? Is there a difference from before you appeared on AGT and after?

Up until now, the audience has gotten pretty excited and often cheered for me. So I would say the reactions to my performances on stage are not that different. However, off stage my life has dramatically changed. When I am out in public, the chances of people recognizing me is much more likely now than pre-AGT, and the amount of times I am asked for pictures or autographs can't even be compared to before. I previously had also appeared on television, but this has made me once again realize the great influence of AGT. The amount of recognition I receive is exponentially greater now.

You've lived in America for close to 20 years, so what would you say makes you happy about being Japanese?

I think that Japanese in America are basically respected. This is the result of all the hard work of the Japanese until today. I myself haven't encountered much discrimination here in the States, though it somewhat still exists.

Also, Japanese are not skilled at making something from nothing, but I think that they do excel at the ability to further develop things that already exist. This is the ability to not just imitate something, but to create things that go one step further. I think this is something that is in the Japanese DNA. For me as well, my dance skills are not that amazing, but I am particular about composition and how to perform effectively. In regard to things like detailed timing, I am pretty loose compared to Japanese standards. But compared to world standards, my level is comparatively high and it looks perfect.

What have you learned here in America?

I have become proactive in my actions, and I think this is thanks to studying in the U.S. When I was in Japan, I felt like studying was a duty. But since coming to the U.S., it has become fun. I began studying dance after coming here, and it has become enjoyable for me to strut my stuff in front of others.

What advice do you have for others who are pursuing the American Dream?

In order to succeed in America, I think that you have to become the best or the only person in that industry. In my case, I understand that I am not that skilled at dancing. So instead of practicing to become better, I try to show a different performance than others. If you have originality or something that you can call your own, your competitors will fade away.

As a last question, can you give recommendations of places to visit in Japan for Chopsticks NY readers who want to go there?

100 yen shops! They have a much richer variety than dollar stores here in the States, and even though the items are cheap they are of good quality. They serve as a symbol of Japanese technology which enables the cheap production of high-quality items.

——Interview by *Kasumi Abe, Noriko Komura*
Translation by *Stacy Smith*

KENICHI EBINA

Born in Kanagawa Prefecture, Japan. Dance/art performer, producer, choreographer. Came to the United States at age 20 to study dance for the first time. In 2001, his self-created dance team "TnP" won the annual Amateur Night at the Apollo Theater. Starting in 2005, he made a solo appearance on the television show version of this competition and won the annual contest again. In the 8th Season of America's Got Talent, he knocked out the competition with his original "dance-ish" style, and was declared the winner on September 18th.

http://www.youtube.com/watch?v=cn-NsWRtaSY

America's Got Talent Live™

For eight years running America's Got Talent® has entertained viewers with its own unique blend of incredible talent and one-of-a-kind performances, in celebration of the American spirit. With a lineup led by the show's brand-new Million Dollar Winner, Kenichi Ebina, the "America's Got Talent Live™" stage show features many of the performers and fan favorites who received millions of votes from viewers across the country.

Official Tour Lineup: Kenichi Ebina, The KriStef Brothers, Collins Key, Cami Bradley, Jimmy Rose, Taylor Williamson and Tone The Chieftocca.

(Northeastern area tour schedule)

Nov 7 Verona, NY Turning Stone Casino
Nov 8 Lowell, MA Lowell Memorial Auditorium
Nov 9 Buffalo, NY Shea's Performing Arts Center
Nov 10 Atlantic City, NJ Golden Nugget
Nov 11 Staten Island, NY St. George Theatre
Nov 13 Bethlehem, PA Sands Casino
Nov 17 Westbury, NY Theatre at Westbury

http://agttivetour.com/

The winner of "America's Got Talent" Season 8, Kenichi Ebina, celebrates with "America's Got Talent" judges Howard Stern, Heidi Klum, Mel B, Howie Mandel, and host Nick Cannon live at Radio City Music Hall.

All Things New from Stores, Products to Events

SHOP

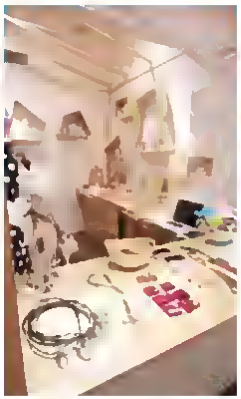
Cool Gift Items at the Chelsea Gallery

hpgrp GALLERY NEW YORK in Chelsea, owned by H P France, Japanese fashion company, has focused on presenting contemporary artists who merge Western ideas and Japanese culture

The gallery launched the gift shop of H.P.F selection to coincide with the upcoming gift season. The newly set up 200 sq. ft., pop-in store offers European and American arts and lifestyle objects for design conscious people, including mugs, candles, bags, accessories, notebooks, picture books and interior decor. The aesthetic behind the selection is definitely stylish

Berlin-based ceramic brand, KUHN KERAMIC presents lovely dining items with an eerie Gothic atmosphere. WANKO, showing ugly but irresistibly cute expressions is a set of two ceramic dogs by Kenjiro Kitade, New York-based Japanese sculptor. H.P.F buyer who is responsible for the selection of the items found in this lovely pop-in store, says , "We have quite unique selections here and also create original items in collaboration with artists

"Hard-to-find H.P.F Selections can be purchased from their online website, http://hpgalleryshop.com/



H.P.FRANCE NY offers a variety of artsy items from Europe and America

From top: WANKO by Kenjiro Kitade, stained glass home décor made by Brooklyn-based artist, Colm Adiran, large coffee/tea cups by Kuhn Keramik, and "Little Baby" neck laces by Gem Kingdom hand-made jewelry brand in Amsterdam

H P.Products 529 W 20th St. 2W, New York, NY 10011 | www.hpgalleryshop.com **hpgrp GALLERY NEW YORK** TEL. 212-727-2491 | www.hpgrpgallery.com/newyork

DRINK

Approachable Sake and Shochu for the American Palate

Those new to Japanese liquors may be at a loss for where to start and what to choose. Ideal for such consumers, J-Chord is a unique series of Japanese liquors, which crosses over multiple categories of sake, shochu, awamori and fruit liquors. It is the result of an aspiring collaboration project that involves six sake, shochu and awamori breweries in the Kyushu region and Okinawa. Chiyonosono Brewery Inc., Kyoya Distiller & Brewer Co., Ltd., Madonoume Sake Brewing Co., Ltd., Ohga Brewery, Yatsushika Brewery Co., Ltd., and Zuisen Distillery Co., Ltd. All of these breweries are long standing, with over 100 years of history and strive to produce quality beverages using their traditions, skills and craftsmanship. Out of 24 varieties of J-Chord available in Japan, seven flavors were selected exclusively for the palate of U.S. consumers and they are finally lined up on the shelf now: 302 red sake, 503 barley shochu, 801 plum sake, 802 yuzu citrus sake, 888 hebess citrus sake, 901 hebess citrus shochu and 903 plum & lime awamori. The unconventional flavors made in conventional ways will easily introduce you to the profound world of Japanese liquors

Each J-Chord drink is coded with numbers: 302 red sake by Chiyonosono Brewery Inc. in Kumamoto, 503 barley shochu by Yatsushika Brewery Co., Ltd. in Oita, 801 plum sake by Ohga Brewery in Fukuoka, 802 yuzu citrus sake by Madonoume Sake Brewing Co., Ltd. in Saga, 888 hebess citrus sake and 901 hebess citrus shochu by Kyoya Distiller & Brewer Co., Ltd. in Miyazaki and 903 plum & lime awamori by Zuisen Distillery Co., Ltd. in Okinawa.

Info www.j-chord.com

Imported by Aiko Importers, Inc.
www.AikoImporters.com

DRINK

Dassai Beyond: An Elixir Beyond Compare

Asahi Shuzo is an outlier in the traditional sake market. They are pioneers of ideas and products such as the highest milled sake junmai daiginjo, Champagne style sparkling sake and Koshu certified sake. Their brand Dassai has swept the sake market in the U.S. since its launch, and is now recognized as the top tier sake in both quality and popularity. This fall, Dassai Beyond, their latest sake, is poised to hit the U.S. market.

As the name implies, Dassai Beyond goes beyond Dassai 23, which was previously considered the supreme in sake brewing because it had the highest rice milling rate and highest price. Brewery President, Hiroshi Sakurai shares the company's inspiration for the new product. "We didn't want to increase our margins by using gimmicky tricks like changing packages and names. Instead we wanted to explore a quality that goes beyond what we have produced to date." Crisp and complex with a nose of fruit blossoms and an extremely clean and long finish, Dassai Beyond is exciting to drink alone, but pairs seamlessly with oysters, sashimi and seasonal vegetables. In order to truly appreciate the beautiful features of Dassai Beyond, President Sakurai provides a suggestion, "Drink it along with our original Dassai 23. Drink Dassai 23 first and then move on to the Beyond. By doing so, the unique features of the Beyond will become clear."

Asahi Shuzo has also released two new varieties produced with an innovative centrifuge clarification system. Dassai 23 Centrifuge and the exclusive Dassai 23 Centrifuge (New Year's Special), which will only be available New Year's Day upon request.

In developing Dassai Beyond, Asahi Shuzo employs new techniques and practices. The milling rate and brewing process are a secret but the company has disclosed that they have gone beyond conventional brewing methods to create a product that tops what was once considered supreme.

Dassai 23 Centrifuge (left) and Dassai 23 Centrifuge (New Year's Special) (right). Asahi Shuzo is the first brewery to use the "centrifuge" sake pressing system. Sake clarified with a centrifuge machine has a smoother and cleaner flavor.

Asahi Shuzo
www.asahishuzo.ne.jp

Distributed by New York Mutual Trading, Inc.
www.nymtc.com

ENTERTAINMENT

Hit Anime Song Compilation Album by T.M.Revolution

T.M. Revolution, a solo project by Takanori Nishikawa, has been the forerunner of the Japanese rock scene for over 15 years. Widely known as a fervent anime fan, T.M. Revolution contributed songs to the most popular anime programs including "Rurouni Kenshin", "Mobile Suit Gundam SEED" and "Bleach Hell Verse". The compilation album consisting of 12 anime songs by T.M.R., *GEISHA BOY –ANIME SONG EXPERIENCE* has just been released on iTunes in the U.S. First sold exclusively at OTAKON 2013 in Baltimore earlier this year, this release is the world premiere that even precedes Japan. It includes T.M.R.'s very first anime song "HEART OF SWORD ~Yoakemae~" and the most recent "Preserved Roses", recapitulating T.M.R.'s celebrated works spanning 1990s to date. Along with the release of GEISHA BOY, T.M.R.'s live videos of "FLAGS", "SWORD SUMMIT", and "The party must go on" from Inazuma Rock Fes. 2012 is also available at the iTunes store.

https://itunes.apple.com/us/album/geisha-boy-anime-song-experience/id704508824

FOOD

OtaJoy Brings Happiness to Your Table

Fluffy batter and an abundance of toppings with rich, sweet and savory sauce—okonomiyaki grilled pancake is a beloved Japanese soul food that people in Japan grew up with. Founded in Hiroshima in 1922 and established in the U.S. in 1998, the primary okonomiyaki pancake mix and sauce manufacturer, Otafuku Foods, Inc., entered a new phase this September. Their latest, state-of-the-art Otafuku factory was built in Santa Fe Springs, California, to produce Okonomiyaki Sauce, Yakisoba Sauce, Takoyaki Sauce, Tonkatsu Sauce, Sushi Sauce, Teriyaki Sauce, Seasoned vinegar and other liquid condiments by using locally supplied ingredients in the U.S. The 17,000-sq.ft. new plant consists of sauce production space, quality/product development facility and test kitchen with an industrial size teppan grill to create new menu items. At the establishment of the new plant, Otafuku Foods also introduced a new brand, "OtaJoy". Just like the company philosophy, "To spread happiness and joy to the people", OtaJoy products will put a smile on your face.

President Naoyoshi Sasaki of Otafuku Foods Inc. in front of the new factory and office in Santa Fe Springs, California

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5. comes in different nib sizes

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Gifts 2013
The Japanese Way

8 Dress Up Bottles with Japanese-Style Wrapping

Wrapping can totally add style and spice up the impression of your gifts Here we introduce three bottle-wrapping ideas using Japanese techniques

12 Big Gifts for You

Chopsticks NY advertisers offer selected gifts for readers You can choose from a variety of gifts, from cute Japanese crafts to tasty treats to cool gadgets, listed on pages 12 to 14 To win your favorite gift, just take 5 minutes to answer Chopsticks NY annual survey

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Wrapping designs courtesy of Shiho Masuda

Dress Up Bottles with Japanese-Style Wrapping

Halloween, Thanksgiving, the winter holidays—the biggest party season of the year has arrived, and with it come many occasions for you to bring bottled drinks as gifts. It's totally fine to carry the bottles as they are, but it would be more elegant to present the bottles wrapped. Here we introduce three bottle-wrapping ideas using Japanese techniques.

Wrapping designs courtesy of **Shiho Masuda**

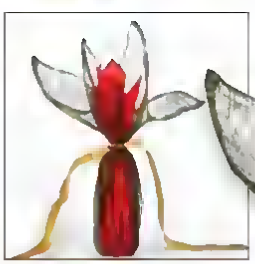
Fancy Wine Bottle Wrapping

Materials. Washi paper (25" x 28"), mesh paper (18" x 36"), thread, ribbon
Tools. Scissors

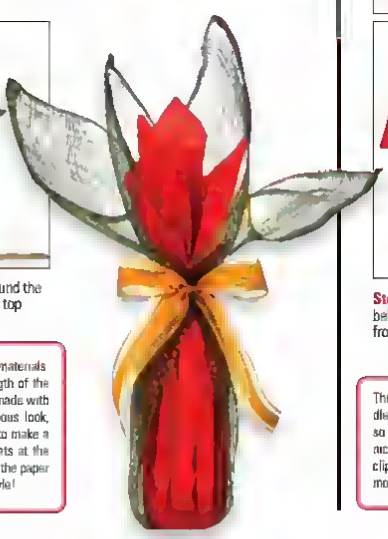
Step 1 Place the wine bottle in the center of the diagonally oriented paper

Step 2. Wrap the paper around the bottle by gathering it at the top (creating pleats) and tie with thread

Step 3. Fold the mesh paper in half and place the bottle in the middle at the edge of the folded side



Step 4. Wrap the mesh paper around the bottle and tie a single bow at the top



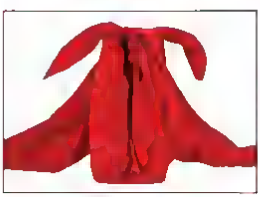
Feel free to play with colors and materials. You can change the width and length of the ribbon and even use mizuhiki (cord made with washi paper) instead. For a gorgeous look, arrange the top edge of the paper to make a flower. For a cool effect, make pleats at the neck of a bottle and cut the edge of the paper for a sharp line. Create your own style!

Furoshiki Gift Wrapping for Two Wine Bottles

Materials. Furoshiki (35" x 35")

Step 1. Place two wine bottles in the center of a diagonally placed furoshiki (Japanese wrapping cloth)

Step 2. Take the two side ends and tie into a single knot at the top



Step 3. Bring the front end to the back (going between the bottles)

Step 4. Bring the two ends from behind the bottles around to the front and tie a double knot.

Step 5. Twist the top ends and tie a double knot to create a handle

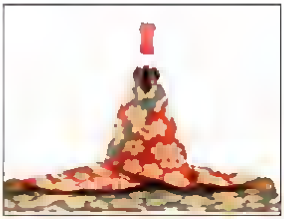
This furoshiki wrapping design has handles! The front knot plays a major role so it should be tied beautifully. It is also nice to add an ornament (such as a hair clip with flowers) to the knot to make it more attractive.

Kimono-Style Gift Wrapping

Materials: Furoshiki (35" x 35")

Step 1: Place the wine bottle in the center of the furoshiki.

Step 2. Fold the top edge over about 1" and fold the left side of the furoshiki in front of the bottle.



Step 3: Fold the other side in front of the bottle.

Step 4: Fold the bottom edge of the furoshiki over about 1" and bring it up to the center of the bottle.

This design creates a beautiful bottle "wearing" a kimono. It's so cute that your gift recipient might want to display it on a shelf without unwrapping it. Since you need to fold the furoshiki to make the "collar" and "obi" parts, it is best to use a double-sided furoshiki.

Step 5. Bring the bottom ends toward the back and tie in a double knot.

Shiho Masuda

With over a decade of experience, Shiho Masuda designs custom packages in New York and Hawaii. Her style is known for blending traditional Japanese sensibilities with modern urban designs. She gives demonstrations at numerous gift-wrapping events. You can check out her weekly instructional video clips on YouTube.

www.youtube.com/ShihoMasuda info@shihomasuda.com

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Large Furoshiki
$45(Small $12)

TAMAGO BIJIN $24

"Cha no ha"
$10 (8 pieces)
$20 (16 pieces)

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Wed closed

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until 12/31/2013

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Micro-collagen & Vitamin C Facial
60 min **$79** (Reg. $150)
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15 W. 44th St., 10th Fl , (bet. 5th & 6th Ave.)
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Big Holiday Gifts for You

To win a prize, go to
www.chopsticksny.com/gift2013
and take Chopsticks NY's annual survey.

First, choose one favorite gift from the list of 18 gifts provided by our advertisers, then start answering the survey. A variety of gifts, from cute Japanese crafts to tasty treats to cool gadgets, are listed on pages 12 to 14. The survey takes only 5 minutes to fill out. Enter by December 15th, and you'll have a chance to win your favorite gift!

The lucky winners will be notified by each gift provider before December 25th.

Bonus Gift from Chopsticks NY

Canon EOS Rebel T5i Digital SLR Camera (with EF-S 18-55mm IIS STM Lens)

In addition to having a chance to win your favorite gift item, all entrants are also eligible to win this camera from Chopsticks NY. One lucky winner will be informed before December 25th.

The Canon EOS Rebel T5i DSLR Camera is an APS-C format digital SLR camera with an 18MP CMOS sensor and the DIGIC 5 Image processor. With 14-bit Analog/Digital conversion an ISO range from 100-12800 and Multi Shot Noise Reduction the Rebel T5i offers sharp details accurate colors and low-noise imaging in both bright and low-light shooting situations. The 18-55mm f/3.5-5.6 lens provides an effective range of wide-angle to standard focal length.

Babushka Dolls (1 person) — $69 Value

Babushka doll sculptures 16 cm in height and 6 cm in diameter, are a modernized twist on the traditional Russian matreshka dolls. The colorful wood sculptures come in sets of five. You can choose from either a red or blue color gradation scale.

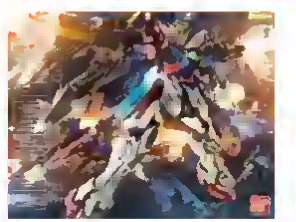
ExConcept
www.bxconcept.com | 646-336-8158

Aqua-Callagen-Gel Enrich-Lift-EX (2 people) — $114 Value

By using this alone, one can finish the step of anti-aging lotion, anti-aging emulsion, lifting serum, brightening and makeup base all at once. Start your skin lifting skincare regimen if you notice the skin looks withered and is less elastic or the skin appears loose on the cheeks and around the eyes.

Dr. Ci Labo
www.cilabouse.com | 855-777-5226

Wing Gundam Proto Zero (4 people) — $60 Value



The fan-favorite TV version of Wing Gundam Zero is getting the MG makeover and it will be a thing of beauty. Featuring full transformation between MS Mode and Bird mode as well as the signature Buster Rifle and Buster Shield, this kit will ensure that there won't be a thing that Wing Fans will miss.

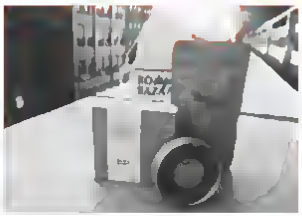
Gundam Planet
www.gundamplanet.com | 201-944-5305

Smartville Candleholders (1 person) — $64 Value

Smartville candleholders made with beechwood will light up your dinner or coffee table. The adorable shape and contrast of combining natural wood with splashes of funky colors not only provide light but also add a nice touch to your table. Available in different colors as a set of 4.

BoConcept
www.boconcept.com | 646-336-8188

Artisanal Gourmet Gift Set (5 people) — $51 Value



This gourmet gift set features three of NY's finest artisans. *Dark Chocolate Espresso Beans* from L.A.C. Chocolates, Manhattan's oldest chocolate maker; all natural *Parfait Granola* from Maison Grey handmade in Brooklyn; and *Sea Salt Caramels* from Liddabit Sweets, a Martha Stewart favorite.

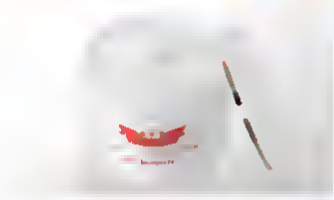
Bodega Bazaar
www.bodegabazaar.com

Aqua-Callagen-Gel BI·HA·KU (2 people) — $110 Value

Their naturally derived gel lector has made it possible to develop the revolutionary new skin brightening care. The "penetrating moisturizing ingredients" supply and lock in moisture, while the "Ultra penetrating skin brightening care ingredients" have botanical ingredients encapsulated in nano capsules.

Dr. Ci Labo
www.cilabousa.com | 855-777-5226

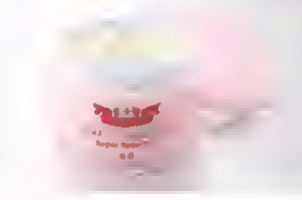
Aqua-Collagen-Gel Super Moisture EX (3 people) — $107 Value



"All-in-one" moisturizer that contains 8 functions: Toner, Emulsion, Beauty Essence, Cream, Facial Mask and Makeup Base. This is the ultimate cream-like-gel that delivers very rich moisturizing effects and a powerful skin-beautifying effect to the skin while enhancing the skin's natural healing ability by adopting their unique technology.

Dr. Ci Labo
www.cilabousa.com | 855-777-5226

Aqua-Collagen-Gel Super Sensitive (2 people) — $107 Value



A mild moisturizing gel for sensitive skin helps protect the barrier function of delicate skin while ensuring that it is extremely moist and supple. Yet firm. Its mild combination of ingredients provides long-lasting moisture retention and protection for cells, keeping your skin smooth and moist.

Dr. Ci Labo
www.cilabousa.com | 855-777-5226

Gift Certificate (2 people) — $120 Value

The certificate can be used for any item sold in Facial Index excluding promotion items. They carry a collection of handcrafted eyewear directly from Sabae City, Japan, a mecca of eyewear frames. Every piece used to make the glasses is done artistically with utmost care by craftspeople.

FACIAL INDEX
646-613-1055

Gift Certificate (5 people) — $50 Value

The certificate can be used on any item sold in Kaori's Closet excluding sale items. Nestled in SOHO since 2008, the Japanese-owned lingerie shop offers a large selection of bras and hard-to-find labels from all over the world. Provides custom fitting. Valid through July 31, 2014.

Kaori's closet
www.kaorischoset.com | 212-367-7788

Lunch Bag and Smartphone Ornament Set (1 person) — $61 Value

The set includes a lunch bag and an ornament with earphone jack plug. The lunch bag has a nylon exterior with a lovely design and pattern, making it a perfect go-to bag for any occasion. The trinket style ornament is decorated with a beautiful design made out of chiffon crepe fabric.

KITEYA SOHO
www.kiteya.com | 212-219-7505

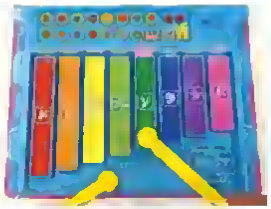
McNulty's Specialty Tea Set (1 person) — $51 Value

Packaged in cute tin cans, McNulty's delicious original blend teas are perfect gift items. This set features Peach Green (Sencha tea with sweet peach extract), Jasmine Extra Fancy (Fine Chinese green tea steamed with jasmine blossoms) and SEN Sational Tea (Rooibos with tropical fruit herbal tea).

McNulty's TEA & COFFEE CO., INC.
www.mcnultys.com | 212-242-5351

MIKI HOUSE Sound Book Collection- Xylophone

$69 Value



Sing aloud and play xylophone! MIKI HOUSE Sound Book Collection is a great holiday gift for kids and families. Also check other books of piano drums and more

MIKI HOUSE
www.miki-house-usa.com

Gift Certificate (5 people)

$50 Value

Skilled staff will properly assess the condition of every customer's skin and offer advice and counseling to provide the best treatment. You can relax and rest easy that you'll get customized service for your skin. The certificate cannot be used with other promotions

Nihon Day Spa
212-575-7692

Serve in Style –3 Piece High Heel Party Essentials

$50 Value

This party set includes a cake server, a wine stopper and a bottle opener in the shape of a high heel. These stilettos come in animal print, gold, silver and shiny red, and are sure to be the talk of a party. It will make a perfect gift for the sassy.

THE KITANO NEW YORK
www.kitano.com | 212-885-7130

KOHAKU - Gold & Amber (3 people)

$80 Value

Restore your skin to a youthful condition, balance and a brighter complexion with this 60 minute facial treatment that features 24-karat nanonized gold. A luxurious facial massage is performed using skincare products formulated ember a natural gemstone that delivers organic energy to rejuvenate skin cells.

Tosh Hair Supreme
www.toshhair.com | 201-461-3637

Small Lacquer Tray w/Raden (2 people)

$61 Value

Designated a Traditional Craft Product, Tokaoka Shikki (lacquerware) is characterized by the beautiful designs made using the enchanting iridescent lining of the abalone shell also known as mother of pearl. These gorgeous serving trays will provide both a decorative and functional touch to your home.

WAZA
waza-japan.com | 646-588-0224

Assortment of Zebra Steel Items (1 person)

$60 Value

Durable stainless steel barrel writing instruments that deliver dependable writing quality. Stylish design and comfort combine to bring you a superior writing experience. Zebra's steel items are available in a variety of different writing instruments to meet your different needs.

Zebra Pen Corp.
www.zebrapen.com | 800-247-7170

O-SEIBO
Gift Culture in Japan

O-seibo literally means "the end of the year" and is a rather formal custom that has been traditionally observed in Japan. The spirit behind o-seibo is showing appreciation at the end of the year to people who mean a lot to the giver. Unlike holiday gifts, people usually exchange o-seibo with groups of people–a family, relatives, co-workers–rather than individuals. People used to visit each household and company when they delivered o-seibo, but the custom has become simplified these days and many mail o-seibo to save time.

This is the busiest season for retail stores, especially for department stores. From early November to after Christmas Day, each department store sets up a temporary space or floor specifically dedicated to o-seibo gifts. Thousands of items, intended to meet the customers' budgets and the tastes of the recipients, are displayed and sold in these o-seibo departments.

The most sought-after o-seibo gifts are assortments of food and household goods that can be enjoyed by the entire family--beer, coffee, premium sausage and ham, selected local specialty foods, condiments and oils, sweets and desserts, and gift certificates are all popular items. There was once a time when high quality nori (dried seaweed) and katsuo-bushi (bonito flakes) were favored, but these days they are not ranked at the top. Special gifts such as jizake (sake from a micro-brewery) and local foods, both of which used to be unavailable as o-seibo items, have taken the place of nori and katsuo-bushi. This reflects the tendency of people desiring to give more original o-seibo instead of just sending "safe" items.

It is also true that what people want to give and what they want to receive are not always the same. Research data show that recipients' favorite o-seibo are gift certificates while the gifts that senders most want to give are beer and coffee. To avoid worrying about personal taste, some people allow the recipients to choose their own gifts by sending catalogs.

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- *Espresso Bean Dark Chocolates* by **Li-Lac Chocolates**

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JAPAN POP QUIZ

Japan has hosted the Olympic Games 3 times in the past. Which city has NOT hosted the Olympics yet?

1. Sapporo
2. Tokyo
3. Osaka
4. Nagano

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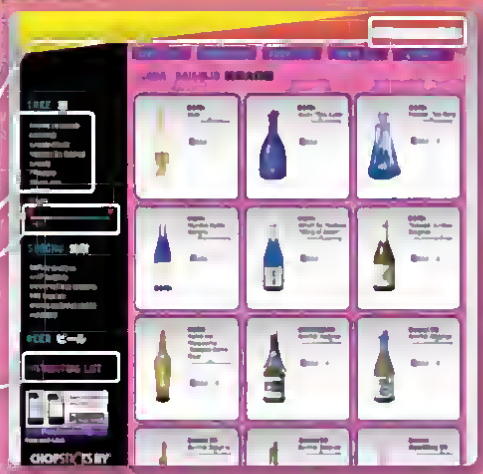
  Click categories provided in the left column.
- **Search by Sweet/Dry Index**
  Move your cursor on the Sweet/Dry Index provided in the left column.
- **Search by Distributor**
  Click the Distributor List icon provided in the left column to find distributors. Then, click on the Available List icon of each distributor.



KAWAII in New York

By Julia Szabo

If cuteness was a condiment, it would definitely be maple syrup. Its unmistakable sweetness ups the kawaii quotient of many dishes: from salad dressing to salmon teriyaki. For the foodie on your list, select syrup in a glass flask from Berkshire Berries (available at BerkshireBerries.com and at the Union Square Greenmarket). It's not just for waffles! To make a simply delicious dinner, mix maple syrup and soy sauce to make a glaze; pour it over salmon fillet, then oven-bake at 300 degrees for 15 minutes or until desired doneness is reached. Bon appétit!

On the subject of waffles, Kobe Fugetsudo is the iconic brand known for ethereally delicate, crispy, wafer thin, sandwich cookies called *gaufres* (that's waffles in French). These "waffles" don't need maple syrup – they're already sweetened with flavored crème. A set of two cans, in festive black and red tins, includes chocolate, strawberry, and vanilla flavored crème – and for a more grown-up taste trio: matcha green tea, coffee, and English tea. Here's a sweet history lesson: One of Fugetsudo's fans was Albert Schweitzer. The famed physician, philosopher, and Nobel laureate loved to receive these kawaii confections as gifts. Available in Mitsuwa Marketplace in New Jersey and at Mitsuwa.com/english/

Never judge a book by its cover, or a bottle by its label. But if your choice of sake or shochu isn't quite as cute as you'd like, compound its kawaii quotient by gift-wrapping it in a *tenugui* from Uniqlo.com or a *furoshiki* from Wuhau.com

If you're serious about what goes in your cast-iron tea pot (*tetsubin*), check out Ippodo's mouthwatering selection of loose-leaf teas, notably the sweet, mellow gyokuro. Ippodo-tea.co.jp/en/shop/ny.html

For the art lover in your life, a matted print is an easy way to start or build on an art collection. And for a prestige factor, it's hard to beat an image that's in the collection of the Museum of Modern Art! Yoshitomo Nara's Self Portrait is seriously cute – call it hardcore kawaii – and a bargain at $12.95. Available at momastore.org

Julia Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Annah Jones

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Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art

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★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet. 79th & 80th St.) — 212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.) — 212-737-5545 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave (bet. 89th & 90th St.) — 212-534-6275 — Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.) — 877-486-4756 — Clothing

Midtown East — Miki House
1000 3rd Ave (at Bloomingdale's) — Clothing

Chelsea — Junko Yoshioka
224 5th Ave 2 Fl (bet. 25th & 26th St.) — 212-206-9302 — Clothing

Gramercy — Brodelis New York*
66 Madison Ave (bet. 27th & 28th St.) — 212-593-2223 — Lingerie

West Village — Yamak
321 1/2 Bleecker St (bet. Christopher & Grove) — 212-807-9100 — Clothing

East Village — Tokio 7*
83 E. 7th St (bet. 1st & 2nd Ave.) — 212-353-8443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) — 212-473-0724 — Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St. (bet. Murry & Warren St.) — 212-571-0603 — Clothing

Tribeca — Mika Inatome
93 Reade St 2 Fl (bet. 6th & 9th Ave.) — 212-966-7777 — Clothing

Soho — Brodelis New York*
211 Elizabeth St (bet. Prince & Spring St.) — 212-941-5628 — Lingerie

Soho — Faciel Index
104 Grand St. (at Mercer St.) — 646-613-1055 — Eyewear

Soho — Kaori's Closet
71 W. Houston St. (Wooster St. & W. B way) — 212-387-7788 — Lingerie

Soho — Mieko Mintz
95 Thompson St (bet. Spring & Broome St.) — 212-627-1524 — Clothing

Soho — Yohji Yemamoto
103 Grand St. (at Mercer St.) — 212-966-9069 — Clothing

Queens — Bradelis New York*
135-20 39th Ave #HL 219 Flushing, NY 11354 — 718-353-1345 — Lingerie

New Jersey — Miki House
400 Hackensack Ave Hackensack, NJ 07601 — Clothing

New Jersey — UNIQLO
1 Garden State Plz Paramus, NJ 07652 — 877-486-4756 — Clothing

J-POP CULTURE

Midtown West — Book Off*
45 W. 45th St. (bet. 5th & 6th Ave.) — 212-685-1410 — Book

Midtown West — Jim Hanley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway) — 212-268-7088 — Manga

Midtown West — Kinokoniyo Bookstore
1073 6th Ave. (bet. 40th & 41st St.) — 212-869-1700 — Book

Midtown West — Midnight USA
35 W. 33rd St. 2 Fl (bet. 5th & 6th Ave.) — 212-627-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St (at 7th Ave.) — 212-302-8132 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave (at 45th St.) — 212-302-8132 — Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl (bet. Madison & 5th Ave.) — 212-460-5322 — Manga

Chelsea — Image Anime*
242 W. 30th St (bet. 7th & 8th Ave.) — 212-631-0366 — Anime

West Village — AC Gears
65 E. 11th St (bet. Broadway & University Pl.) — 212-260-2295 — J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12 & 13th St.) — 212-473-1576 — Toy

East Village — Sonrise Mart
4 Stuyvesant St (bet. 3rd Ave. & 9th St.) — 212-598-3040 — Video Rental

East Village — Toy Tokyo*
91 2nd Ave. (bet. 5th & 6th St.) — 212-673-5424 — Toy

East Village — Video Games New York*
202 E. 6th St. (at 3rd Ave.) — 212-530-1039 — J Goods

Soho — kidrobot
118 Prince St (bet. Greene & Wooster St.) — 212-966-6688 — Toy

Soho — Sonrise Mart, Soho
454 Broome St (W. Broadway & Wooster St.) — 212-219-0033 — Video Rental

Brooklyn — Zakka Corp*
155 Plymouth St (bet. Jay & Pearl St.) — 718-801-8037 — Book

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354 — 347-436-1298 — Anime

Long Island — Anime Castle
77 Searing Ave. Mineola, NY 11501 — 516-214-4484 — Anime

New Jersey — Gendom Planet*
544 10th St. Palisades Park, NJ. 07650 — 201-944-5305 — Toy

TRADITIONAL

Midtown East — Minamoto Kitchoan*
509 Madison Ave (bet. 52nd & 53rd St.) — 212-489-3747 — Confectionary

Midtown East — Precious Pieces
5 Tudor City Pl (bet. 40th & 41st St.) — 212-682-8505 — Parchment

Chelsea — KYOTOYA*
23 W. 19th St (bet. 5th & 6th Ave.) — 212-414-0720 — General

East Village — Mokeri
97 3rd Ave. (bet. 12th & 13th St.) — 212-505-5886 — Antique/General

Soho — Kimono House
131 Thompson St (bet. Prince & Houston) — 212-505-0232 — Kimono

Soho — KITEYA SOHO*

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464 Broome St. (bet. Mercer & Greene St.) — 212-219-7505 — www.kiteya.com — General

New Jersey — Mars New York
535 River Rd. Edgewater, NJ 07020 — 201-945-1134 — General

Pennsylvania — Monhata International
42nd N. 13th St. #2C Philadelphia, PA 19123 — 215-238-1328 — General

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Online — Wuhoo New York
53rd W. 111th St. (bet. B way & Amsterdam) — 212-231-8162 — Towel

GALLERY

Midtown East — Ronin Gallery*
425 Madison Ave (at 45th St.) — 212-688-0181 — Gallery

Chelsea — Annex Art Gallery
529 W 20th St. (bet. 9th & 10th Ave.) — 212-727-3030 — Gallery

Chelsea — NYCoo Gallery*
1133 Broadway #305 (bet. 25th & 26th St.) — 212-390-1149 — Gallery

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) — 212-695-6035 — Gallery

Lower Mhn — Asian American Arts Ctr
111 Norfolk St (bet. Rivington & Delancy St.) — 212-233-2154 — Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St (bet. Norfolk & Essex St.) — 212-674-0244 — Gallery

Queens — Gallery Gen
47-05 36th St. Long Island City, NY 11101 — 718-392-7717 — Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
930 8th Ave (bet. 36th & 37th St.) — 212-468-7485 — Jewelry Supply

Midtown East — Ippodo Tee
125 E. 39th St (bet. Lex & Park Ave.) — 212-370-0609 — Other Goods

Gramercy — Honnori
20-24 E. 20th St (bet. Park & B way) — 212-475-7494 — Other Goods

Lower Mhn — The Mandarin's Tea Room
21 Howard St. #201 (Lafayette & Broadway) — 917-757-1091 — Other Goods

Online — IKI Japan
www.ikijapan.com — 650-558-5764 — Other Goods

Online — LUPICIA Fresh Tea
www.lupicia.com — 866-574-4832 — Other Goods

Household Goods

Upper East — Sara Japanese Pottery*
950 Lexington Ave (bet. 69th & 70th St.) — 212-772-3243

Midtown East — Japanese Culinary Center
711 3rd Ave (at 45th St.) — 212-661-3333

Tribeca — Korin*
57 Warren St. (bet. Church St. & W. B way) — 212-587-7021

Queens — Seito Trading
41-26 27th St. Long Island City, NY 11101 — 718-472-6413

New Jersey — Kitchenware Central*
1635 Lemoine Ave. Fort Lee, NJ 07024 — 201-886-0003

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School Guide

The following is a list of schools where you can learn Japanese culture

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LANGUAGE

Upper West — Your Tree Sel
501 Sam nary Row (at Amsterdam Ave.)
212-678-4251 — Japanese

Midtown West — NY Japanese Language
257 W. 39th St. 14 Fl (bet. 7th & 9th Ave.)
646-345-9777 — Japanese

Midtown West — The Nippon Club/JFNY

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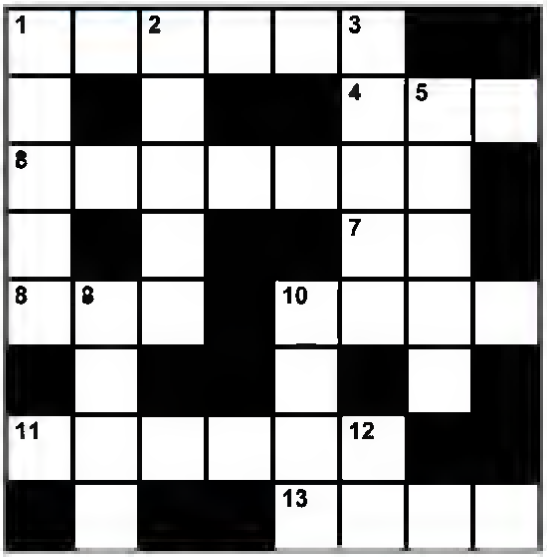

Japanese CROSSWORD

Across

1. _____ is translated into "thanks" or "gratitude"
4. A counter used to describe the number of people
6. Old name of Kagoshima Prefecture, often connected with famous local products such as sweet potatoes and fried fish cake
7. Indigo in Japanese
8 A word describing thread or yarn
10. The word for "temperature" and a "Dance song" has the same pronunciation _____
11. Storm in Japanese
13. An adjective used when you have a pain somewhere

Down

1. Sweets in Japanese
2. Fermented soybeans that are smelly and sticky but have a lot of health benefits
3. Japanese-style bun stuffed with red bean paste often enjoyed hot in winter
5. A modern Japanese martial art associated with a series of smooth, controlled, sword movements
9 Fatty tuna sashimi
10. A punch line of comic story telling
12. First letters in the names of the founder of the Tokugawa Shogunate ___eyasu ____okugawa

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ITO EN

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Caffeine-free and herbal, Organic Mulberry Tea is made only with organically grown white mulberry leaves from Thailand. One of the components in mulberry leaves, 1-deoxynojirimycin (DNJ), blocks sugars from entering the bloodstream.

Vol. 36 - MONO of the month

Organic Mulberry Tea

Like most other Asian countries, Japan embraces the concept of *ishoku dogen* (food as medicine). Drinking green tea daily is one example of this, but Japanese people also consume a variety of herbal teas not just for refreshment, but also expecting specific long-term health benefits. With their detoxification properties, mulberry leaves are known to offer multiple health benefits. They are also a rich source of many nutrients, minerals, and antioxidants, but one of their most interesting qualities is preventing excessive sugars from entering your bloodstream, which can help with weight problems. Also, in most cases, mulberry leaves can help to support healthy blood pressure.

Mulberry leaves have traditionally been used in East Asia as an herbal medicine. Today, they are used to help prevent and treat many disorders such as high blood pressure, high cholesterol, and type 2 diabetes. Mulberry leaves contain a unique component of a compound known as 1-deoxynojirimycin (DNJ). DNJ prevents large amounts of monosaccharides from entering into circulation, helping to prevent and fight diabetes.

The mechanism of how DNJ works in the human body is explained as follows. Sugar is mostly digested in the small intestines, broken down by digestive enzymes, and absorbed into the bloodstream. When sugar is digested where DNJ is present, however, the DNJ blocks the enzymes from breaking down the sugars. The sugar simply passes through the body, safely reducing the amount of sugar absorbed into your body and helping to normalize blood sugar levels (Diagrams 1 and 2).

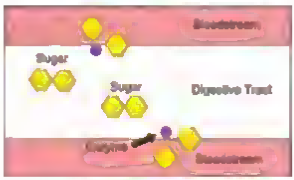
The health benefits of mulberry were recently featured in the popular TV program, The Dr. Oz Show. Dr. Oz said, "White mulberry I think will really change a lot of people's lives." The program emphasizes not only is the fruit of the white mulberry rich in anti-oxidants, but the leaves of the plant have potent sugar blocking compounds.

Mulberry leaves also contain more nutritious components. They are a great source of calcium and iron—mulberry leaves have 27 times more calcium than cow's milk and twice as much iron as sencha tea. Mulberry leaves' soluble fiber and potassium help keep digestive systems healthy, while DNJ supports the health of bactena. In addition, mulberry leaf components help to improve blood flow, which eases the workload of the heart.

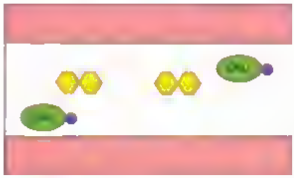
Organic Mulberry Tea is a package of bag-style mulberry leaf tea offered by Eon Foods International, a Japanese company that pioneered the development and importation of nutritious food items made with moroheiya (a super vegetable originating in Egypt), such as moroheiya ramen and pasta sold under the name of GreeNoodle. Like GreeNoodle, Organic Mulberry Tea uses 100% organically grown ingredients from Thailand. By practicing sustainable, pesticide-free agriculture, the company strives to maintain pure and uncontaminated water and treats farm animals with love and care so that we can live in harmony with nature for generations to come.

Organic Mulberry Tea has a mild taste and is easy to drink. To get the best flavor, steep one bag in 8–12 ounces of hot water for 3–5 minutes for hot tea. You can also enjoy it chilled. According to Eon Foods, it is most effective to drink the tea with meals.

How DNJ Blocks Sugar



(Diagram 1
Digestion without DNJ)



(Diagram 2
Digestion with DNJ)

Eon Foods International produces Organic Mulberry Tea and GreeNoodle, promotes a healthy lifestyle, fair trade practices, environmental sustainability, and humane farming.

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EXPRESS YOUR CREATIVITY THROUGH ORIGAMI!

Gift-giving season is just around the corner. Have you ever wanted to give a present or create wrapping that is hand-made and unique? My teacher for the day, Ms. Sumako Umezawa, taught me the basics of how to create original origami at Taro's Origami Studio in Brooklyn.

My origami folding experience began by choosing several different sheets of square paper. Some origami paper was monochrome and others had patterns on them. I did not know at the time how the paper was going to be used, but I enjoyed picking out different colors and patterns.

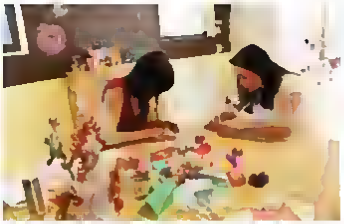
Next, Sumako-sensei asked me to pick out some origami creations that I would like to try on my own. Surprisingly, some of the simpler-looking pieces involved high-level skills, while others were not as complicated. I asked to start out with something very basic: a box. Sumako-sensei taught me the names of the different folds and emphasized that the order of the folds is very important. She also mentioned that some folds were actually just to make creases in just the right parts of the paper, so making the more difficult folds later would be easier for me. We started out with diagonal folds, book folds, cabinet folds, double boat base, etc. Eventually, my box started to take shape. I repeated the same steps with a slightly larger piece of paper in a different pattern, and before I knew it, I had completed a bottom and a lid for my box! In order to make the box more decorative, Sumako-sensei encouraged me to try folding a paper crane. This involved more difficult folds, but I was able to complete the crane, glue it on top of the lid, and it was finished. All of these steps may sound complicated, but it was much easier to do in person!

Taro's Origami Studio is one-of-a-kind in the world. Drop-in corners and classes are offered using tablets. Rather than looking at a two-dimensional book and trying to decipher the instructions, children and adults of all levels can watch step-by-step video clips and learn at their own pace.

Through origami lessons, it is not only the art of paper folding that is taught. Manners, Japanese culture, and respect for all people and things are also part of the lesson. At the end of the lesson, Sumako-sensei reminded me that, unlike a store-bought present or regular gift wrappings, "when you give another person a hand-made origami gift, you can see the pleasure on the other person's face."

—Reported by *Kia Samaniego*

Taro's Origami Studio
95 Seventh Avenue 2nd Fl., (Park Slope, corner of Union & President Sts.) Brooklyn, NY 11215
www.tarosorigami.com / TEL. 718-360-5435



Sumako-sensei showed me many kinds of origami that were shaped like boxes, flowers, animals, etc. Then she had me choose which ones I wanted to make. Sometimes the simplest-looking pieces were actually very complicated!

Each fold has a specific name, such as cabinet fold, book fold, squash fold, petal fold, kite fold, etc. The folds must be very sharp and precise.

In less than one hour, I was able to create two decorative boxes and a crane ornament! My three-dimensional origami creations can be used as decorations or given as gifts.

A decorative box with an easy-to-use pull tab and a surprise jumping frog hidden inside

With a few extra folds, beautiful decorations can be made to enhance any simple box.

Japanese Restaurant Review

Ajisen Ramen

Equus

Yasha Ramen

Izakaya Daichan

Let's Eat the Season

Hot Apple and Ginger Tea

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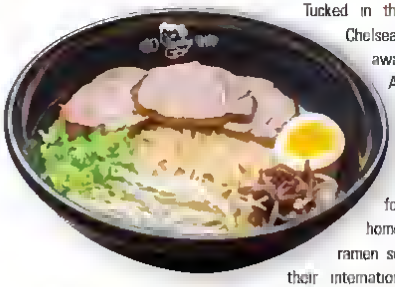
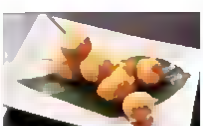


Tucked in the dense vegetation of Chelsea's flower district and away from the busy avenues, Ajisen Ramen might have been overlooked. One of the largest ramen chains with almost 700 branches worldwide, founded in 1968 in the home region of tonkotsu ramen soup, has proudly served their internationally popular signature *Ajisen Ramen* with the same ingredients and method as their partners in Japan and elsewhere. Medium thick noodles hold mild, low fat tonkotsu broth well, and their homemade chashu is so tender, yet also less fatty. Just recently, they overhauled their non-ramen menu by introducing a new Japanese chef, Mr. Hiroyasu Yamao. With extensive cooking experience in both Japanese and European cuisines and with an uncompromising eye on ingredients, chef Yamao updated sushi and rolls and izakaya-style small plates for a more sophisticated and healthier palate. To make *Dragon Roll*, for example, he looks for the best quality eel and takes painstaking steps to make sauce from fresh mango. Alex Chu, manager of the restaurant, adds, "Most of our dishes are cooked from scratch without relying on frozen or prepared materials." Casual ambience, a variety of quality, healthy dishes, authentic ramen and reasonable prices—Ajisen Ramen has every reason for you to come by and give them a try.

Stuffed with pork and vegetables, Ajisen's homemade *Japanese Style Gyoza* has a light garlic flavor as a kick.



Cute looking skewered squid balls are made as an inspiration of a traditional Taiwanese market food.

Chic yet casual ambience in the dining room.

Beautifully presented, Chef Yamao's *Dragon Roll* tastes so delicate, reminiscent of French sweets.

3 Best Sellers

• **Ajisen Raman**	$9
• **Japanese Style Gyoza**	$5
• **Chicken Teriyaki Rice**	$10

Equus

400 Benedict Ave., Tarrytown, NY 10591
TEL. 914-631-3646 | http://castlehotelandspa.com/equusrestaurant.aspx
Breakfast, Mon-Sat 8-10 am, Lunch, Mon-Sat 12 pm-2 pm, Dinner Mon-Sun 6-9:30 pm
Sunday Brunch, 11:30 am-2:30 pm

Time passes slowly here at Equus. Overlooking the Hudson River in Tarrytown, the auberge-style restaurant inside Castle Hotel & Spa enchants you with unparalleled views and intricately prepared dishes. Equus serves creative French cuisine made with locally sourced, seasonal ingredients, and last year new Japanese owners brought a Japanese flair. In one of the restaurant's signature dishes, *Shigoku Oysters*, the oyster's oceanic flavor perfectly harmonizes with the gelée made with dashi (Japanese soup stock). The new autumn dish, *Loin of Colorado Lamb*, employs a barbecue sauce with a touch of Japanese flavor and is served with earthy vegetables and the ultimate autumn delicacy in Japan, matsutake mushrooms. Executive Chef, Marc Lippman knows exactly how to incorporate ethnic flavors into French cuisine and creates a grand dining experience well-suited to this historic landmark. The Castle was originally built at the turn of the twentieth century by General Howard Carroll, a well-respected newspaperman, playwright, and businessman, and it underwent a thorough renovation in 2013, renewing its aura of bygone elegance. Equus's dining area is divided into three sections, each of which has distinct features and a unique atmosphere. Appreciate the restaurant's seasonal tasting menus and à la carte offerings from the same place where J.P. Morgen and Andrew Carnegie once enjoyed watching the great river regattas.

Loin of Colorado Lamb, a new autumn offering, is perfect for enjoying with the foliage.

Chef Lippman is a veteran of upscale dining. His *Tuna Tartare* is as beautiful as an Impressionist painting.

Equus is located in Castle Hotel & Spa, the iconic landmark just half an hour's drive from Manhattan.

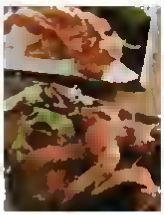
A touch of Southeast Asian flavor spreads in your mouth when biting into *Day Boat Ringantone Black Sea Bass*.

3 Best Sellers

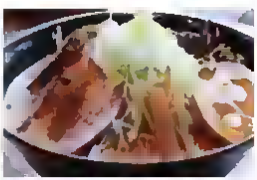
• **Shigoku Oysters**	$25
• **Wagyu Beef Duo**	$48
• **New England Lobster**	M/P

Yasha Ramen

940 Amsterdam Ave. (106th & 107th Sts.) New York, NY 10025
TEL. 212-222-2995 | www.yasharamen.com
Mon-Sun. 11:30 am-11 pm



Great news Columbia University neighbors! Yasha Ramen opened its doors only 5 blocks south of the main campus a few months ago, and started serving authentic, craft ramen. To appreciate the essence of Yasha flavor, try *Yasha's Signature Ramen*. Topped simply with homemade chashu pork, scallions and bamboo shoots, it highlights creamy, hearty chicken bone soup simmered for 8-9 hours. "Simple is the best. We use only organic chicken bones. There are no other ingredients and no MSG at all," says Hideki Matsui, the master ramen chef who constructs the whole menu. Thin noodles are smooth, yet come with a bite, and they catch the soup very well for a perfect balance in your mouth. "Since it's simple and reasonably priced, many customers add extra toppings and create their own original ramen," says Kathy Wada, co-owner of the restaurant. Also, being vegetarian friendly, Yasha serves *Vegetable Ramen* made with 100% vegetable (seaweed and mushroom) soup. Their unique creation of *Kale Ramen* is surprisingly refreshing and guilt-free. Aside from the ramen, you should not miss the juicy, crispy and savory taste of their original chicken wings which come in two different flavors, *Spicy* and *Tatsuta* (traditional Japanese fried chicken).

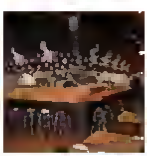


Yasha's all-in-one super deluxe ramen *Mega Ramen*, is the newest addition.

Thin noodles and creamy chicken soup are perfectly in-sync in *Yasha's Signature Ramen*.

Tonkotsu Ramen's thick broth is made from organic pork.

Kale and ramen noodles are unconventional yet form an amazingly friendly pair.



The high ceiling and modern décor, with "yasha" (devil) masks create an indulgent atmosphere.

3 Best Sellers		
	• **Tonkotsu Ramen**	$12
	• **Signature Ramen**	$9
	• **Shiitake Muskroom Remen**	$10.50

Izakaya Daichan

354 E. 66th St., (bet. 1st & 2nd Aves.), New York, NY 10065
TEL. 212-734-5270
Mon-Thu: 5:30-10 pm, Fri & Sat: 6-11 pm

On a cozy side street on the Upper East Side, you can find Izakaya Daichan. Named after an affectionate nickname of the owner/chef Mr. Yuji Koizumi, the authentic Japanese tapas joint welcomes you in the least intimidating manner. "I have been in the New York restaurant world for almost a quarter century. I've experienced most Japanese kitchens from low-end to high-end. It was my dream to open a hearty, izakaya-type place like this," says Daichan, who recently re-designed his menu. "I wish to present to our customers something that can be enjoyed with our selection of sake." At Daichan, you will find more than 50 varieties of small dishes such as juicy *Grilled Diced Beef*, exotic *Grilled Salmon Belly* and hearty *Sauteed Squid And Scallion In Oyster Sauce*. One of his highly recommended dishes is *Braised Pork in Kimchee Sauce*. The local farm-raised fresh pork is cooked just tender with spicy-but-not-too-sour kimchee that their chef selects at his favorite Korean market. Also, you should not forget to try *Ramen* at the end of your dinner. They serve two flavors, tonkotsu and soy sauce. "These are the ramen I grew up eating," says Daichan, a native of downtown Tokyo.

Daichan's *Braised Pork in Kimchee Sauce* is a simple dish but made with considerable attention. He uses only freshly pickled kimchee with a distinct kick from red pepper and reserved sourness. Spicy pork compromises well with the clearness of a very dry sake such as Hiokozakura from Tottori Prefecture.

Daichan's signature ramen is exactly the same as it is served in his hometown in Tokyo. Though it has no fancy trendy frills, the flavors will make you come back again and again.

Unintimidating comfort is the number one priority for a good Izakaya like Daichan.

3 Best Sellers		
	• **Braised Pork in Kimchee Sauce**	$8.50
	• **Tonkotsu Remen**	$11
	• **Grilled Squid**	$9

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sales or wine)

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Upper West

Bar Masa — $69
Time Warner Ctr 10 Columbus Cir
212-823-9800

Dna Japanese Restaurant — $20
2018 Broadway (at 69th St.)
212-877 5255

Gari — $80
370 Columbus Ave. (bet. 77th & 78th St.)
212-362-4616

Haru — $35
433 Amsterdam Ave. (bet. 80th & 81st St.)
212-579-5555

Ichie Restaurant — $20
53 W 10th St. (bet. Manhattan & Columbus Ave.)
212-675-4668

Jin Ramaa* — $15
3133 Broadway (at 125th St.)
646-559-2951

Kitaro — $20
510 Amsterdm Ave. (bet. 84th & 85th St.)
212-787 3004

Kouzina — $25
685 Amsterdm Ave. (at 93rd St.)
212-280-8099

Kumo Sushi — $30
165 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-6228

Mama Sushi — $25
237 Dyckman St. (Broadway & Seaman Ave.)
212-544-0003

Manu Organic Cafe — $20
648 Amsterdam Ave. (bet. 81st & 82nd St.)
212-787 1110

Masa — $400
Time Warner Co. 4FI Columbus Cir
212-823-9800

Matsu — $20
493 Columbus Ave. (bet. 83rd & 84th St.)
212-799-7522

Momoya Amsterdam — $42
427 Amsterdam Ave. (bet. 80th & 81st St.)
212-580-0007

Next Door — $25
913 W. 187th St. (Pinehurst & Fort Washington)
212-543-2111

Ozu — $25
505 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-8316

Pluuet Sushi* — $25
340 Amsterdm Ave. (at 78th St.)
212-712-2182

RAKU* — $20
57 W. 76th St. (at Columbus Ave.)
212-873-1220

Sugu Grill — $25
1268 Amsterdam Ave. (bet. 122nd & 123rd St.)
212-666-2396

Suji's — $15
256 W. 108th St. (B way & Amsterdam Ave.)
212-749-1834

Suma Sushi — $25
964 Amsterdam Ave. (bet. 107th & 108th St.)
212-280-5850

Suu-Chan* — $25
2707 Broadway (bet. 103rd & 104th St.)
212-749-5006

Sushi A-Gu-Go — $25
1900 Broadway (bet. 63rd & 64th St.)
212-724-7340

Sushi Huuu — $35
466 Amsterdam Ave. (bet. 82nd & 83rd St.)
212-874-1076

Sushi Yasuka* — $30
251 W. 72nd St. (B way & West End Ave.)
212-496-8460

Sushi Yu 2 — $18
1127 W. 181st St. (bet. Pinehurst & Cabrini)
212 781-8633

Tamaya — $14
4030 Broadway (bet. 169th & 170th St.)
212-568-0036

Tanzuu — $32
205 Columbus Ave. (bet. 73rd & 74th St.)
212-580-7300

Viae Sushi & Suka* — $20
2959-55 Broadway (bet. 115th & 116th St.)
212-222-3568

Yushu Ramuu* — $13
540 Amsterdm Ave. New York, NY 10025
212-222 2305

Upper East

Aki Sushi — $25
1425 York Ave. (bet. 75th & 76th St.)
212-628-8885

AMURA* — $23
1502 2nd Ave. (bet. 80th & 81st St.)
212-772 1688

Ouuguri — $60
308 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-5958

Fuji Yamu — $30
1466 1st Ave. (bet. 75th & 77th St.)
212-249-2722

Guza — $20
800 Lexington Ave. (at 62nd St.)
212-888-7888

Haru — $30
1329 3rd Ave. (at 70th St.)
212-452-1020

Haru Suke Bar — $30
1327 3rd Ave. (at 70th St.)
212-452-2230

Ichiru — $30
1694 2nd Ave. (bet. 87th & 88th St.)
212 369-6300

Ikenohuuu — $30
1016 Lexington Ave. (bet. 72nd & 73rd St.)
212-737-0133

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212-628-1238

Upper East **IRON Sushi***
355 E. 78th St (bet. 1st & 2nd Ave.) $25
212-772-7500

Upper East **Isohama**
1666 3rd Ave (bet. 93rd & 94th St.) $30
212-828-0099

Upper East **Iwasaki Sushi**
1103 1st Ave (bet. 60th & 61st St.) $25
212 309-8428

Upper East **Izakaya Oaichaa***
354 E. 90th St (bet. 1st & 2nd Ave.) $22
212 734-5270

Upper East **Ko Sushi (2nd Ave.)**
1329 2nd Ave (at 70th St.) $31
212-439-1678

Upper East **Ko Sushi (York Ave.)**
1619 York Ave (bet. 85th & 86th St.) $31
212-772-8138

Upper East **Koito Sushi***
319 E. 93rd St (bet. 1st & 2nd Ave.) $30
212-426-1216

Upper East **Kyato Sushi**
1240 Lexington Ave (bet. 83rd & 84th St.) $30
212-288-5024

Upper East **Matsu**
411 E. 70th St (bet. York & 1st Ave.) $30
212 744-5454

Upper East **Naruto Ramen***
1596 3rd Ave (bet. 89th & 90th St) $10
212-289-7803

Upper East **Oaki Sushi**
1575 3rd Ave (bet. 87th & 88th St.) $35
212-426-3388

Upper East **Poka**
343 E. 85th St (bet. 1st & 2nd Ave.) $30
212-249-0586

Upper East **Sasabune**
401 E. 73rd St (bet. 1st & York Ave.) $40
212 249-6583

Upper East **Shabu-Shabu 70***
314 E. 70th St (bet. 1st & 2nd Ave.) $25
212-861 5835

Upper East **Sushi Haaa**
1501 E. 2nd Ave (at 78th St.) $25
212-327-0582

Upper East **Sushi of Gari**
402 E. 78th St (bet. 1st & York Ave.) $80
212-517-6340

Upper East **Sushi Seki***
1143 1st Ave. (bet. 62nd & 63rd St.) $57
212-371-0238

Upper East **Sushi Suki**
1577 York Ave. (bet. 83rd & 84th St.) $30
212-249-3738

Upper East **Taaushi Sushi Sake Bar***
1372 York Ave (bet. 73rd & 74th St.) $55
646-727 9056

Upper East **Tatami 72**
1400 2nd Ave (bet. 72nd & 73rd St.) $30
212-472 1700

Upper East **Teazaa**
1587 2nd Ave. (bet. 82nd & 83rd St.) $35
212-580-5500

Upper East **Teriyaki Boy***
1640 3rd Ave (bet. 91st & 92nd St.) $7
212-987 7150

Upper East **Tokuhei 86***
314 E. 86th St (bet. 1st & 2nd Ave.) $25
212-628-5334

Upper East **TORI SHIN**
1193 1st Ave (bet. 64th & 65th St.) $70
212-888-8108

Upper East **Totoya**
1144 1st Ave. (at 63rd St.) $25
212 753-0422

Upper East **Wajima**
134 E. 61st St (bet. Lexington & Park Ave.) $30
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Upper East **Wasabi Lobby**
1584 2nd Ave (at 82nd St.) $30
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Upper East **YUKA***
1507 2nd Ave (bet. 80th & 81st St.) $25
212-772-9675

Upper East **Yuko**
1531 York Ave (at 81st St.) $25
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Midtown West

Midtown West **Ars Sushi**
374 W. 46th St (at 9th Ave.) $15
212-265-5685

Midtown West **Aki Sushi**
366 W. 52nd St (bet. 8th & 9th Ave.) $30
212-262 2888

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212-956-2159

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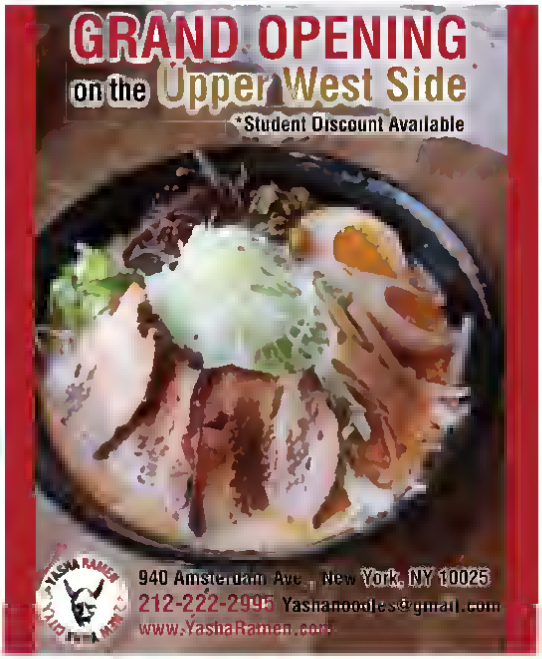

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212 307-0170

Midtown West **Totto Ramen**
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212-813-1800

Midtown East **Izakaya Artyoshi**
226 E. 53rd St (bet. 2nd & 3rd Ave.) $25
212-319-3940

Midtown East **Izakaya Riki**
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Midtown East **Juhai**
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212-593-9786

Midtown East **Kajitsu**
125 E. 39th St (bet. Lex & Park Ave.) $80
212-225-4713

Midtown East **KATSUHAMA47***
11 E. 47th St (bet. Madison & 5th Ave.) $18
212-758-5905

Midtown East **Kuruma Zushi**
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Midtown East **Mai Sushi Restaurant**
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845 UN Pl (bet. 47th & 48th St.) $125
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131 E. 45th St. (bet. 3rd & Lexington Ave.) $14
212-986-6805

Midtown East **Nudu-Sushi**
135 E. 50th St. (bet. 3rd & Lexington Ave.) $25
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Midtown East **Nippoe***
155 E. 52nd St. (bet. 3rd & Lexington Ave.) $49
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Midtown East **Onyu***
143 E. 47th St. (bet. 3rd & Lexington Ave.) $30
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517 3rd Ave. (bet. 34th & 35th St.) $10
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212-355-7722

Midtown East **Ringo**
205 E. 45th St. (bet. 2nd & 3rd Ave.) $50
212-867-4200

Midtown East **Runin Bar & Grill**
9 E. 37th St. (bet. Madison & 5th Ave.) $15
212-213-5137

Midtown East **Sohegura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing hideout situated on the basement level is perfect for couples. Private parties available.
211 E. 43rd St. 16F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakegure.com

Midtown East **Shinhashi**
7 E. 48th St. (bet. Madison & 5th Ave.) $30
212-813-1009

Midtown East **Shochu Bar Hatchoe**
210 E. 44th St. (bet. 2nd & 3rd Ave.) $30
212-697-5075

Midtown East **Suha TOTTO**
211 E. 43rd St. 1 Fl (bet. 2nd & 3rd Ave.) $40
212-557-7200

Midtown East **Sushi Time**
821 2nd Ave. (at 44th St.) $20
212-983-8983

Midtown East **Sushi Yuu***
248 E. 51st St. (bet. 2nd & 3rd Ave.) $85
212-752-2587

Midtown East **SushiAen**
38 E. 51st St. (at Park Ave.) $50
212-755-1780

Midtown East **Sushiden***
15 E. 49th St. (bet. Madison & 5th Ave.) $45
212-756-2700

Midtown East **TOMI JAZZ**
239 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
646-437-1254

Midtown East **Tsushima**
141 E. 47th St. (bet. 3rd & Lexington Ave.) $40
212-207-1538

Midtown East **Wust Udon Izukaya**
150 E. 46th St. (bet. 3rd & Lexington Ave.) $10
212-922-9677

Midtown East **Yuhimiho GEN***
250 E. 52nd St. (bet. 2nd & 3rd Ave.) $50
212-602-1129

Midtown East **Yuhitori East***
210 E. 44th St. (bet. 2nd & 3rd Ave.) $20
212-687-5075

Midtown East **YAMA Restaurant**
308 E. 49th St. (bet. 1st & 2nd Ave.) $28
212-355-3370

Midtown East **Yumahuge Tokyo**
1026 2nd Ave. (bet. 54th & 55th St.) $20
646-570-0693

Korea Town

Koreatown **Ichi Umi Restaurant***
9 E. 32nd St. (bet. Madison & 5th Ave.) $30
212-725-1333

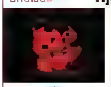
Koreatown **Izakaya Moku**
10 W. 32nd St. 2 Fl (bet. 5th Ave. & B'way) $20
212-695-3232

Koreatown **Kirukuya**
2 W. 32nd St. (bet. 5th Ave. & Broadway) $30
212-695-7272

Koreatown **Toyama Sushi**
11 W. 36th St. (bet. 5th & 6th Ave.) $22
212-967-9541

Chelsea

Chelsea **Ajisen Ramen**



Founded in Japan in 1968 and now operates over 800 locations worldwide. Among their wide variety of dishes offered, Pork Buns prepared the authentic Chinese way is a must-try. Conveniently located just steps from Penn Station and Herald Square.
136 W. 28th St. (bet. 6th & 7th Ave.) $16
646-536-0866

Chelsea **Asuhu Sushi***
300 W. 23rd St. (at 8th Ave.) $25
212-727-0488

Chelsea **Blue Ginger**
108 8th Ave. (bet. 15th & 16th St.) $30
212-352-0511

Chelsea **ennyu***

A self-service restaurant conveniently located near union square station. ennyu features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, donburi and sake.
20 E 17th St. (bet. 5th Ave. & Broadway) $10
646-336-7004

Chelsea **GO! GO! CURRY!***

Chelsea Stadium is the 4th location of Go! Go! Curry! in NYC. "Katsu curry", Home-run curry and Grand Slem are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY.
144 W. 19th St. (bet. 6th & 7th Ave.) $8.5
212-255-4555 www.gogocurryusa-ny.com

Chelsea **IRON Sushi**
440 3rd Ave. (bet. 30th & 31st St.) $25
212-447-5822

Chelsea **Izukuya Tun**
207 10th Ave. (bet. 22nd & 23rd St.) $25
212-627-7777

Chelsea **Kiku Sushi***
235 9th Ave. (bet. 24th & 25th St.) $15
212-627-9660

Introducing NEW
bento style Ladies' Set
Ladies Bento Night
Only $18
Dinner time only
Comes with all these items!
• appetizer from the sushi bar • miso soup
• customer's choice of 4 pieces of sushi and 1 roll
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Only 3 minutes from Grand Central
HATSUHANA PARK
237 Park Ave (bet 45th & 46th St) 212 661 3400
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Park Ave
Lexington Ave
44th St
45th St
46th St

MISO RAMEN
(Chicken & Vegetable Stock Blend)
$13
New Menu is Available!
Fall Cocktail
(cocktail made with Nigori sake)
Ask about specials!
HAPPY HOUR
MONDAY - THURSDAY
LUNCH 11:30AM - 3:30PM
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$2.50 SAPPORO DRAFT / $10 PITCHER
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$2 OFF ALL OTHER SAKE, BEER, & PLUM WINE!!
JIN RAMEN (646) 559-2862
3183 Broadway, New York, NY 10027
Just off the 125th St Station of 1 subway line

Chelsea **Momoya Chelsea** $40
155 7th Ave (at 21st St) 212-989-4486

Chelsea **Monster Sushi*** $30
156 W 23rd St (bet 6th & 7th Ave) 212-620-0131

Chelsea **MORIMOTO** $90
88 10th Ave (bet 15th & 16th St) 212-989-8883

Chelsea **Naka Naka** $50
456 W 17th St (bet 9th & 10th Ave) 212-929-6544

Chelsea **Ootoya** $20
8 W 19th St (bet 5th & 6th St) 212-255-0018

Chelsea **Tasaki Tavara** $50
Gansevoort Hotel 18 9th Ave (at 13th St) 212-660-6789

Chelsea **Tehaya** $13
144 W 19th St (bet 6th & 7th Ave) 212-924-3335

Gramercy

Gramercy **15 EAST** $80
15 E 15th St (bet Union Sq W & 5th Ave) 212-647-0015

Gramercy **Agi Sushi** $25
518 3rd Ave (bet 34th & 35th St) 212-685-2055

Gramercy **Chashi*** $20
77 Irving Place (at 19th St) 212-420-1419

Gramercy **Hamachi** $25
34 E 20th St (bet Park Ave & Broadway) 212-420-8808

Gramercy **Hasa** $30
346 1st Ave (at 20th St) 212-598-0135

Gramercy **Haru** $30
220 Park Ave S (at 19th St) 646-428-0389

Gramercy **Kotan Sushi East*** $15
366 3rd Ave (bet 26th & 27th St) 212-889-2326

Gramercy **Mishuma*** $25
184 Lexington Ave (bet 30th & 31st St) 212-532-3596

Gramercy **Momokawa** $35
157 E 28th St (bet 3rd & Lexington Ave) 212-684-7830

Gramercy **Sahari** $20
155 Lexington Ave (bet 30th & 31st St) 212-481-7796

Gramercy **Soi 30 Thai Cooking** $16
430 3rd Ave (at 30th St) 212-481-5211

Gramercy **Sushi SAMBA** $35
245 Park Ave S (bet 19th & 20th St) 212-475-8377

Gramercy **Sushi SEN-NIN** $40
30 E 33rd St (Park Ave S & Madison Ave) 212-889-2206

Gramercy **Terekawa Ramen*** $12
18 Lexington Ave (bet. 23rd & 22nd St.) 212.777.2389

Gramercy **YAMA Restaurant** $20
122 E 17th St (at Irving Pl) 212-475-0365

West Village

West Village **Cha Cha Saa*** $25
15 W 8th St (bet 5th & 6th Ave) 212-473-3333

West Village **EN Japanese Brasserie** $40
435 Hudson St (at Leroy St) 212-647-9196

West Village **GO! GO! CURRY!*** $8.5

With the motto "Everything for your genki energy!" 5th 15th 25th are Go!Go!Day. Order any kind of Curry and you can receive one free topping coupon Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery
231 Thompson St (bet W 3rd & Bleecker St) 212-505-2555 www.gogocurryusa-ny.com

West Village **Hakata Tonton*** $25
61 Grove St (bet 7th Ave & Bleecker St) 212-242-3633

West Village **JINYA Ramen Bar** $25
24 Greenwich Ave (bet 10th & 11th St) 646-329-8756

West Village **Marumi*** $30
546 LaGuardia Pl (bet Bleecker & 3rd St) 212-979-7055

West Village **Mikado*** $20
525 6th Ave (bet 13th & 14th St) 212-255-9981

West Village **Miyabi** $15
121 W 3rd St (bet MacDougal St & 6th Ave) 212-228-1668

West Village **Miyagi** $25
220 W 13th St (bet 7th & Greenwich Ave) 212-620-3830

West Village **Nagomi** $35
179 Prince St (bet Thompson & Sullivan St) 212-387-8230

West Village **Raman Takami*** $13
90 University Pl (bet 11th & 12th St) 212 229-2752

West Village **Rockmeisha*** $35
11 Barrow St (bet 4th & Bleecker St) 212-675-7775

West Village **Soto** $50
357 6th Ave (bet 4th St & Washington Pl) 212-414-3088

West Village **Sushi Mambo** $10
255 Bleecker St (bet. Leroy & Cornelia St) 212-675-5885

West Village **Sushi Yawa** $30
25 W 8th St (bet 5th & 6th Ave) 212-253-3888

West Village **Tomoe Sushi** $40
172 Thompson St (bet Houston & Bleecker St) 212-777 9346

West Village **Ushiwakamaru** $80
136 W Houston St (Sullivan & MacDougal St) 212-228-4101

East Village

East Village **Ashiya** $15
187 1st Ave (bet 10th & 11th St) 212-505-3348

East Village **BONO ST** $75
6 Bond St (bet Lafayette & Broadway) 212 777 2500

Mikado
Japanese Bistro & Sushi Bar
525 6th Ave., (bet. 13th & 14th St.) | TEL 212-255-9981 / 9431 | Open 7 Days
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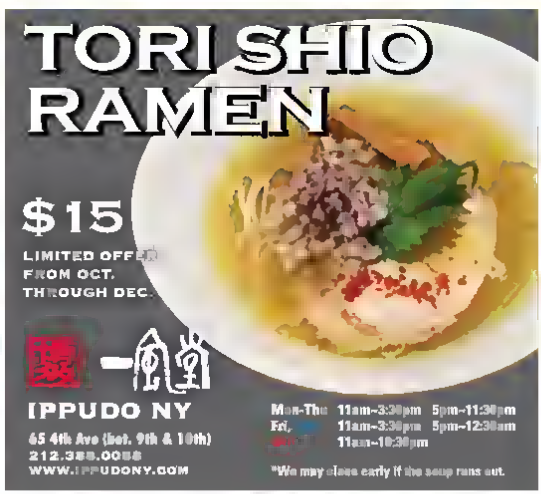
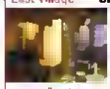


East Village **Cha-An**



Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Sa ka-do (Ikebana tea room) is available by reservation

230 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-228-4030 www.chaanteahouse.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm

214 E. 10th St. (bet. 1st & 2nd Ave.) $20
866-602-4779 www.mycurry-ya.com

East Village **Dieci**

228 E. 10th St. (bet. 1st & 2nd Ave.) $40
212-387-0545

East Village **East Noodle**

115 2nd Ave. (at 7th St.) $16
212-982-4235

East Village **Gyu-Kaku***

34 Cooper Sq. (bet. 4th St. and Astor Pl.) $40
212-475-2563

East Village **Hasaki***

210 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-473-3327

East Village **IPPUDO NY**

65 4th Ave. (bet. 9th & 10th St.) $29
212-388-7800

East Village **IRON Sushi***

212 10th St. (bet. 1st & 2nd Ave.) $25
212-228-0102

East Village **Japonica**

100 University Pl. (at 12th St.) $40
212-243-7752

East Village **JEWEL BAKO**

239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45
212-979-1012

East Village **Kambi Ramen House***

351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212-228-1366

East Village **Kenka***

25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-254-6363

East Village **Kotobuki**

58 3rd Ave. (bet. 10th & 11th St.) $25
212-353-5066

East Village **Kohoye**

536 E. 5th St. (bet. Avenue A & B) $15
212-777-7010

East Village **Kyo Ya**

94 E. 7th St. (bet. Ave. A & 1st Ave.) $42
212-387-0440

East Village **Moy's Place Sushi***

121 2nd Ave. (bet. 7th & St. Marks Pl.) $15
212-533-8448

East Village **Menkoi-Tei***

63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) $10
212-228-4152

East Village **MINCA**

536 E. 5th St. (bet. Ave. A & B) $10
212-505-8001

East Village **Naton**

58 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212-533-7711

East Village **Noodle Cafe Zen***

In the heart of East Village, Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on the 1 All Day 50% OFF discount on all sushi or sushi rolls for an order over $16 and the little night happy hour after 10pm

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-6655 www.zensush nyc.com

East Village **OHJ Taisho***

9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-473-1300

East Village **Otafuku***

A truly wonderful little joint, Otafuku specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomiyaki pancakes as well as Tokyo-kind Osakuku mochi cakes filled with the red bean paste. Our food will make you feel like you are in downtown Tokyo

235 E. 9th St. (bet. 2nd & 3rd Ave.) $6
212-963-9503

East Village **Rai Rai Ken***

Have you ever seen the movie Tampopo? a Japanese cult movie about stirring ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo flavor without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!

211 E. 10th St. (bet. 1st & 2nd Ave.) $15
212-477-7030

East Village **Ramen Setagaya (St. Marks Pl.)***

34A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212-387-7958

East Village **Robataya NY**

Roasting fish shipped from Tsukiji market and local ingredients carefully grilled to perfection this is authentic robataya-ki. You will love the satisfying a la carte menu and the carefully selected sake and shochu. Chef's choices $48 tasting course $40 popular lunch set $10

231 E. 9th St. (bet. 2nd & 3rd Ave.) $45
212-673-3674 www.robataya-ny.com

East Village **Saki Bar Decibel**

240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village **Saki Bar Satsko**

202 E. 7th St. (bet. Ave. B & C) $25
212-614-0333

East Village **Sapporo East**

245 E. 10th St. (at 1st Ave.) $17
212-260-1330

East Village **Shabo-Tatsu***

219 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-477-2372

East Village **Shimo**

188-190 2nd Ave. (at 12th St.) $20
212-260-6303

East Village **Sobokoh***

305 E. 5th St. (bet. 1st & 2nd Ave.) $15
212-254-2244

East Village **Soben East Village***

326 E. 9th St. (bet. 1st & 2nd Ave.) $15
212-387-1155

East Village **Soben Restaurant***

28 E. 13th St. (bet. University Pl. & 5th Ave.) $29
212-627-7150

Sweet Potato Shochu "Hama no Imota" Night!

Nov 21st (Thu) 7-9:30 PM

$35 (Includes Tip and Tax)
Enjoy all the shochu you can drink with yummy food (approx 3 or 4 menu items).

Japanese Izakaya home style

Umineko
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www.downtownumineko.com

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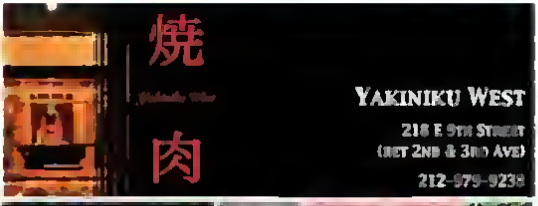
"ITADAKIMASU"

【meaning】 Bon appetit

【usage】 It is customary in Japan to say this phrase before eating each meal. Literally meaning "I receive" this phrase shows the gratitude of a person who is about to eat toward the people who prepared the meal



East Village — **Sobaya***

Making soba by hand daily from high qual-ity buckwheat flour imported from Japan. All natural ing-ed ients make soba e healthy meal. Try Lunch Box $15 w th soba or udon s de dishes and dessert. Daily spec al appetizers and sake select on available for d nner.

229 E. 9th St. (bet. 2nd & 3rd Ave.) $20 D L
212-533-6966 www.sobaya-nyc.com

East Village — **Sushi Lounge***

Serv ng Japanese cu sine in a casual atmosphere at affordable prices. All Day Compa gn offers 50% off on all sushi or sushi rolls for an order over $15. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late n ght happy hour after 10pm.

132 St. Marks Pl. (at Ave. A) $12 L D
212-598-1188 www.sushiloungenyc.com

East Village — **Tabelechi East Village**

85 Ave. A (at 5th St.) $25 D
212-505-6524

East Village — **Udon West***

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 L D

East Village — **Ummoie**

Um moi is a Japanese comfort food restaurant in East V llage w th a f ne selection of saki and over 50 k nds of shochu. All authent c Japanese home style dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).

35 E. 3rd St. (bet. 1st & 2nd Ave.) $20 D
646-654-1122 www.downtownum no e.com

East Village — **Village Yokocho**

8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) $20 D
212-598-3041

East Village — **Wasa**

10 E. 4th St. (bet. 1st & 2nd Ave.) $35 D
212-777-1378

East Village — **Yakitoke West***

21 E. 9th St. (bet. 2nd & 3rd St.) $25 D
212-979-9239

East Village — **Yakitori Taisho***

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 D
212-228-5095

East Village — **Yoshi Sushi***

131 Ave. A (bet. St. Marks Pl. & 9th St.) $25 D L
212-420-5808

East Village — **Yuba Restaurant**

105 E. 9th St. (bet. 3rd & 4th Ave.) $40 D L
212-777-8188

East Village — **Zen 6***

32 E. 6th St. (bet. 1st & 2nd Ave.) $15 D L
646-429-9471

Lower Manhattan

Lower Mhn — **Ajisen Ramen**

Established in Japan in 1968. A global ramen shop franchise with over 600 branches. This is the first location in New York City, and the menu offers a wide variety of unique ramen and yakitori skewers that makes your every visit a special one.

14 Mott St. (bet. Worth St. & Bayard St.) $16 L D
212-267-0640

Lower Mhn — **Bento Sushi***

32 Broadway (at Morris St.) $8 Sa Su D L
212-747-0994

Lower Mhn — **Cube 63**

63 Clinton St. (bet. Rivington & Stanton St.) $21 Su D
212-228-6751

Lower Mhn — **Elevete Resteurant***

33 Bowery (at Hester St.) $25 D L
646-329-3416

Lower Mhn — **Family Recipe***

231 Eldridge St. (bet. Houston & Stanton St.) $30 D
212-529-3133

Lower Mhn — **GO! GO! CURRY!***

World Trade Center Stadium is their 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month, get free topp ng coupons on purchase for GO GO DAY. Check the webs te for spec al promo.

12 John St. (bet. Broadway & Nassau St.) $8 $ D L
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn — **ISE Downtown***

56 Fine St. (bet. Front & William St.) $30 Sa Su D L
212-785-1900

Lower Mhn — **Keijou**

21 South End Ave. (at W. Thames St.) $38 D L
212-786-3688

Lower Mhn — **Mottse**

265 Mott St. (bet. Prince & Houston St.) $25 Su D L
212-343-0017

Lower Mhn — **Quickly Shabe Shabu**

237B Grand St. (bet. Chrystie St. and Bowery) $13 L D
212-431-0998

Lower Mhn — **Soy**

102 Suffolk St. (bet. Delancy & Rivington St.) $14 W Su D L
212-253-1158

Lower Mhn — **Sosbeie**

325 Broadway (bet. Worth & Duane St.) $26 F Sa D L
212-962-2500

Lower Mhn — **Sushi Azabu**

428 Greenwich (bet. Linght & Vestry St.) $50 D
212-274-0428

Lower Mhn — **SUtelSbi**

24 Peck Slip (bet. Front & Water St.) $30 D L
212-766-2344

Lower Mhn — **Yopparai**

151 Rivington St. (bet. Suffolk & Clinton St.) $40 Su D
212-777-7253

Tribeca

Tribeca — **Brushstroke**

30 Hudson St. (at. Duane St.) $130 Su D
212-791-3771

Tribeca — **MEGU New York**

62 Thomas St. (bet. Church & W. Broadway) $125 M Su D
212-964-7777

Tribeca — **NINJA***

25 Hudson St. (bet. Reade & Duane St.) $35 D
212-274-8500

Tribeca — **NOBU**

105 Hudson St. (at Franklin St.) $100 D L
212-219-0500

Tribeca — **NOBU NEXT DOOR**

105 Hudson St. (bet. Franklin & N. Moore St.) $75 D L
212-334-4445

Tribeca — **Roseqin**

141 Duane St. (bet. Church St. & W. Broadway) $80 Su D
212-349-0664

Tribeca — **Shigure***

277 Church St. (bet. White & Franklin St.) $25 D
212-925-0200

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Tompkins Square Green Market
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Open Every Sunday 9AM - 6PM
Wasan
108 E. 4th St., (bet. 1st & 2nd Ave.)
TEL: 212-777-1978 www.wasan-ny.com

Tribeca **Takahachi Tribeca*** $35
145 Duane St (Church & W Broadway) 212-571-1830

Tribeca **Zutto*** $40
77 Hudson St (bet. Jay & Harrison St.) 212-233-9287

Soho

Soho **Blue Ribbon Sushi** $51
119 Sullivan St (bet. Spring & Prince St.) 212-343-0404

Soho **Hiroko's Place** $15
75 Thompson St (bet. Broome & Spring St.) 212-625-1303

Soho **Omen** $30
113 Thompson St (bet. Spring & Prince St.) 212-625-8923

Soho **Soaen Soho*** $20
210 6th Ave (at Prince St.) 212-807 7421

Brooklyn

Brooklyn **1 or 8*** $32
68 S 2nd St (bet. Wythe & Kent Ave.) 718-384-2152

Brooklyn **Aoi Sushi*** $15
142 Montague St (bet. Clinton & Henry St.) 718-923-1800

Brooklyn **Baza** $30
296 Grand St (bet. Havemeyer & Roebling St.) 718 384-7770

Brooklyn **Fushimi** $38
8316 4th Ave (bet. 83rd & 84th St.) 718-833-7796

Brooklyn **Geido*** $25
331 Flatbush Ave (bet. Park & Prospect Pl.) 718-638-8896

Brooklyn **Hibino** $35
333 Henry St (at Pacific St.) 718-260-8052

Brooklyn **Iron Chef House** $15
92 Clark St (bet. Monroe Pl. & Henry St.) 718-858-8517

Brooklyn **IZAKAYA on SMITH*** $20
178 Smith St (bet. Wyckoff & Warren St.) 718-855-2277

Brooklyn **Ki Sushi** $30
122 Smith St (bet. Dean & Pacific St.) 718-935-0575

Brooklyn **Mizu** $20
192 Bedford Ave (bet. 8th St & 7th St.) 718 782-8898

Brooklyn **Naruto Ramen** $12
278 5th Ave (bet. 1st & Garfield St.) 718-832-1111

Brooklyn **Oseko** $30
272 Court St (bet. Degraw & Kane St.) 718-643-0044

Brooklyn **Oshima Restaurant** $25
71 7th Ave (bet. Berkeley & Lincoln Pl.) 718-783-1458

Brooklyn **OZU*** $20
78 Clark St (bet. Hicks & Henry St.) 718-737-3288

Brooklyn **qoa Rabata*** $25
367 Metropolitan Ave (at Havemeyer St.) 718-384-8493

Brooklyn **Ramen Yebisu*** $15
126 N 6th St (at Berry St.) 718-782-1444

Brooklyn **Sekera 6** $10
837 Manhattan Ave (bet. Calyer & Noble St.) 718 349-7999

Brooklyn **Sapporo Hare Japanese** $15
622 Manhattan Ave (Driggs & Nassau Ave.) 718-383-5721

Brooklyn **Sepercora*** $20
305 Bedford Ave (bet. S 2nd & S 1st St.) 718-302 1828

Brooklyn **Tenzoe** $30
7116 18th Ave (at 71st St.) 718-621-3238

Brooklyn **Zeekichi*** $60
77 N 6th St (bet. Berry St & Wythe Ave.) 718-384-8585

Brooklyn **ZuZu Ramen** $20
173 4th Ave (at Degraw St.) 718-398-9898

Queens

Queens **Ajt Japanese Cuisine** $0
39-06 Ditmars Blvd Astoria NY 11105 718-777-6888

Queens **Ajisen Ramen**

Ajisen Ramen is a global ramen shop franchise with over 600 branches offering a wide variety of unique ramen noodles since its opening in Japan in 1968. Stop by the Queens Crossing location for a taste that will make you come back for more

38-10 13th St 1st Fl Flushing NY 11354 $18
718-355-8119

Queens **ARIYOSHI*** $18
41 13 Queens Blvd Sunnyside NY 11104 718-937 3288

Queens **Bistro 33** $20
19-33 Ditmars Blvd Astoria NY 11105 718-721-1333

Queens **gowasabi*** $23
34-02 30th Ave Astoria, NY 11103 718-204-7354

Queens **Hokota** $13
37-02 Prince St Flushing NY 11354 718-321-0200

Queens **Hinomaru Ramen** $15
39-16 Ditmars Blvd Astoria NY 11105 347-722 2643

Queens **KATSUNO*** $35
103-01 Metropolitan Ave Forest Hills NY 718-575-4033

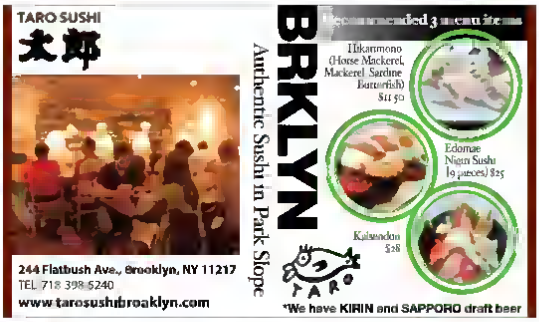
Queens **Kyoto Sushi** $25
153-11 Union Tpke Flushing NY 11354 718-380-7777

Queens **LINN Wafu Dining *** $30
25-13 Broadway Astoria NY 11106 718-204-0080

Queens **Narita** $20
107-08 70th Rd Forest Hills NY 11375 718 263-2999

Queens **Oishi Sushi** $20
37-04 Ditmars Blvd Astoria NY 11105 718-626-0588

Queens **Samurai Boy*** $9
86-32 Grand Ave Elmhurst NY 11373 718-457 2222



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ramenyebisu@gmail.com
www.facebook.com/nyramenyebisu
126 North 6th Street, Brooklyn, NY, 11211

Queens	**Shiro of Japan Atlas Pk**	80-40 Cooper Ave Glendale NY 11385	718-326-6704	$20
Queens	**SUSHI ISLAND***	87-18 Queens Blvd Elmhurst, NY 11373	718-803-9033	$20
Queens	**Takesushi***	43-46 42nd St. Sunnyside, NY 11104	718-729-8253	$25
Queens	**Taado Sushi***	86-26 Fresh Pond Rd Ridgewood NY 11385	718-381-0809	$12
Queens	**Udon West**	13780 Northern Blvd Flushing NY 11354	718-359-2324	$16
Queens	**Watawa Sushi***	33-10 Ditmars Blvd Astoria NY 11105	718-545-9596	$20

Long Island

Long Island	**Baahaaa**	2105 Northern Blvd Manhasset NY 11030	516-627-9400	$30
Long Island	**Baahana**	920 Merchant's Concourse Westbury NY	516-222-6091	$30
Long Island	**Inotome Japanese Steak House***	8 5th St Valley Stream NY 11581	516-872-0415	$28
Long Island	**Isono**	214 Jericho Tpk Floral Park, NY 11001	516-437-4552	$25 Su
Long Island	**Kahan Restaurant***	2016 Merrick Rd Merrick NY 11566	516-223-9200	$30
Long Island	**Koiso**	540 Westbury Ave Carle Place NY 11514	516-333-9434	$26
Long Island	**KaraBarn***	475 New York Ave Huntington NY 11743	631-673-0080	$30 M
Long Island	**Korofune***	77 Commack Rd. Commack NY 11725	631-499-1075	$20 Su
Long Island	**Mumaa Restaurant ***	1300 Franklin Ave. Garden City NY 11530	516 747-3388	$32
Long Island	**Nagashima***	12 A-1 Jericho Tpk Jericho NY 11753	516-338-0022	$25 Su
Long Island	**Rock-a-Saka Port WA**	80 Main St Port Washington NY 11050	516-883-7253	$30
Long Island	**Sapporo**	329 Merrick Rd Wantagh NY 11793	516-785-3853	$16
Long Island	**Saa Restaarant***	23 Main St Sag Harbor NY 11963	631-725-1774	$45
Long Island	**Shiro of Japan***	401 Old Country Rd. Carle Place NY 11514	516-997-4770	$20
Long Island	**SUSHI ICHI**	700 N Country Rd Setauket, NY 11733	631-689-3111	$25
Long Island	**TAIKO Restaurant**	15 S Village Ave Rockville Ctr NY 11570	516-678-6148	$20 M
Long Island	**Taka Sushi***	821 Carman Ave Westbury NY 11590	516-876-0033	$20 M
Long Island	**Tango ***	196 Jericho Tpk. Floral Park NY 11001	516-352-1116	$20
Long Island	**Yuki's Palette Too***	151 Merrick Ave Merrick NY 11566	516-867-8738	$25 M

The Bronx

The Bronx	**OHANA**	500 City Island Ave Bronx NY 10464	718-885-0700	$35

Westchester

Westchester	**Haiku**	149 Mamaroneck Ave White Plains 10601	914-644-6867	$25
Westchester	**Hajima***	267 Halstead Ave Harrison NY 10528	914-777-1543	$35 M
Westchester	**Ichira***	80 Mamaroneck Ave White Plains NY 10601	914-437-8686	$25
Westchester	**Karuta**	77 Quaker Ridge Rd New Rochelle NY 10804	914-636-0796	$15
Westchester	**Momiji***	201 Halstead Ave Harrison NY 10528	914-835-1078	$25 Tu
Westchester	**Naanse**	522 Mamaroneck Ave White Plains NY 10605	914-285-5351	$50 W
Westchester	**Nishi**	473 Ashford Ave Ardsley NY 10502	914-693-2500	$25 Tu
Westchester	**Noda***	200 Hamilton Ave White Plains NY 10601	914-949-0390	$25
Westchester	**Sakanaya Sushi**	14 North Central Ave Hartsdale NY 10530	914-946-9065	$16
Westchester	**Sazaa Restaarant***	729 Saw Mill River Rd Ardsley NY 10502	914-674-6015	$23
Westchester	**Tanto**	939 White Plains Rd Scarsdale NY 10583	914-725-8100	$16 Su
Westchester	**Tsara**	259 N Central Ave Hartsdale NY 10530	914-761-0057	$25

Upstate

Upstate	**Kiko Haasa**	1121 E Washington Ave Pearl River NY	845-735-8665	$25 M
Upstate	**Matsu Hana**	328 Route 59 Central Nyack, NY 10960	845-727-8939	$20

New Jersey

New Jersey	**Ajihei Princeton**	11 Chambers St Princetone NJ 08542	609-252 1158	$20 M

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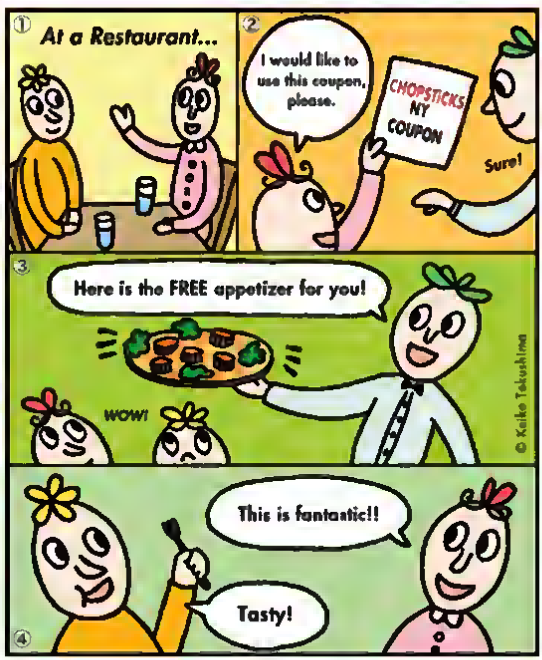
Misoya NY has 40 locations in Japan, 7 in other countries. Misoya NY specializes in miso ramen



New Jersey — Akai Sushi Lounge
11 N Dean St, Englewood, NJ 07631 | 201-541-0086 | $16

New Jersey — Aoyama
1982 Washington Valley Rd, Martinsville, NJ | 732-271-2556 | $18

New Jersey — Asahi Japanese*
1475 Bergen Blvd, Fort Lee, NJ 07024 | 201-944-5113 | $17

New Jersey — Daimatsu*
980 Mountain Ave, Mountainside, NJ 07092 | 908-233-7558 | $25

New Jersey — East Japanese
1405 Teaneck Rd, Teaneck, NJ 07666 | 201-837-1290 | $20

New Jersey — Higo Battea Romeo*
2024 Center Ave, #J & K, Fort Lee, NJ 07024 | 201-461-5465 | $15

New Jersey — Honshu Lounge*
31 Montgomery St, 2 Fl, Jersey City, NJ 07302 | 201-324-8788 | $25

New Jersey — Ichi Umi Restaurant
352 Manto Park Dr, Edison, NJ 08837 | 732-906-2370 | $30

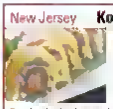
New Jersey — ICHIBAN
776 Bloomfield Ave, W Caldwell, NJ 07006 | 973-808-7178 | $22

New Jersey — Josho Restaurant *
120 Cedar Grove Ln, Somerset, NJ 08873 | 732-469-8969 | $25

New Jersey — Koname*
753 Palisade Ave, Cliffside Park, NJ 07010 | 201-886-0010 | $25

New Jersey — KIKU
365 Rt. 17 S, Paramus, NJ 07652 | 201 265-7200 | $40

New Jersey — Komegoshi*
103 Montgomery St, Jersey City, NJ 07302 | 201-433-4517 | $25

New Jersey — Komegoshi too*

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99 Town Sq Pl, Jersey City, NJ 07310 | 201-533-8888 | www.kommgash.com | $30

New Jersey — Kyushu Sushi*
206 Paterson Ave, Wallington, NJ 07057 | 973-773-7100 | $25

New Jersey — Mesa Sushi & Grill*
81 W Allendale Ave, Allendale, NJ 07401 | 201-934-0616 | $30

New Jersey — Monster Sushi*
385 Springfield Ave, Summit, NJ 07901 | 908-598-1100 | $25

New Jersey — Princeton Tomo Sushi
236 Nassau St, Princeton, NJ 08542 | 609-924-8478 | $15

New Jersey — Roku Izakaya
209 Main St, Fort Lee, NJ 07024 | 201-585-0707 | $25

New Jersey — Sakura-bana*
43 Franklin Ave, Ridgewood, NJ 07450 | 201-447-6525 | $25

New Jersey — Sentohke (Mitsuwa)
595 River Rd, Edgewater, NJ 07020 | 201-941-1004 | $10

New Jersey — Sosuki Soedo (Mitsuwa)
595 River Rd, Edgewater, NJ 07020 | 201-941-8113 | $10

New Jersey — Sugi
2117 Rt. 4 E, Fort Lee, NJ 07024 | 201-461-8100 | $22

New Jersey — Sushi Taego*
516 Jersey Avenue | 201-332-8300 | $13

New Jersey — TATSUMI*
1034 River Rd, Edgewater, NJ 07020 | 201-943-0202 | $25

New Jersey — Teak On The Hudson
16 Hudson Pl, Hoboken, NJ 07030 | 201-653-6788 | $30

New Jersey — Teodo Sushi*
10 Schuyler Ave, Kearny, NJ 07032 | 201-991-5588 | $12

New Jersey — Toya Restaurant*
498 Anderson Ave, Cliffside Park, NJ 07010 | 201-917-5532

New Jersey — Umeya
166 Fermont Rd, Cresskill, NJ 07626 | 201-816-0511 | $25

New Jersey — Yokiton 39
252-254 Degraw Ave, Teaneck, NJ 07666 | 201-692-0700 | $35

New Jersey — Yamagata Restaurant*
1636 Palisades Avenue, Fort Lee, NJ 07024 | 201-585-0463 | $25

Connecticut

Connecticut — Abis
381 Greenwich Ave, Greenwich, CT 06830 | 203-862-8100 | $30

Connecticut — Kazu
64 N. Main St, Norwalk, CT 06854 | 203-866-7492 | $25

CAFE

Upper West — Beard Papa's Upper W.
2167 Broadway (bet. 77th & 78th St.) | 212-799-3770 | Cream Puffs

Upper East — Choux Factory
1685 1st Ave (bet. 87th & 88th St.) | 212-289-2023 | Cream Puffs

Midtown West — Cafe Zaiya Midtown W.
1073 6th Ave. (bet. 40th & 41st St.) | 212-764-0799 | Bakery

Midtown West — Misomoto Kitchoee
605 5th Ave (bet. 48th & 49th St.) | 212-465-3747 | Confectionery

Midtown East — BentOn Cafe
156 E. 45th St. (bet. 3rd & Lexington Ave.) | 212-922-8788 | Bakery

Midtown East — Cafe Zaiya Midtown E
18 E. 41 St. (bet. Madison & 5th Ave.) | 212-779-0600 | Bakery

Midtown East — Choux Factory
805 1st Ave (bet. 48th & 49th St.) | 212-223-0733 | Cream Puffs

Chelsea — Fleveboom
600 6th Ave (bet. 17th & 18th St.) | 212-414-0010 | Dessert Bar

East Village — Cafe Zaiya East Village
99 Cooper Sq (bet. 7th St. & St. Marks Pl.) | 212-253-9700 | Bakery

East Village — Chikalicious
203 E 10th St (bet. 1st & 2nd Ave.) | 212-475-0829 | Dessert Bar

East Village — PANYA
8 Stuyvesant St (bet. 9th St. & 3rd Ave.) | 212-777-4330 | Bakery

Lower Mhn — Yoyo Tea Gardee
51 Chrystie St. (Hester & Canal St.) | 212-226-6803 | Rice Balls

New Jersey — Misomoto Kitchoae
595 River Rd, Edgewater, NJ 07020 | 201-313-8335 | Confectionery

New Jersey — Parisienne
250 Main St, Fort Lee, NJ 07024 | 201-592-8878 | Bakery

KARAOKE

Upper East — Iggy's
1452 2nd Ave (bet. 75th & 76th St.) | 212-327-9043 | $1 /song

Midtown West — Yuki 55*
253 W. 55th St. (bet. Broadway & 8th Ave.) | 212-765-1210 | $8/h /person

Midtown East — Box Seeck Riki
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.) | 212-986-5612 | $10/h $30 min

Midtown East — Jepas 38
9 E. 38th St. (bet. Madison & 5th Ave.) | 212-679-4040 | $8/h /person

Midtown East — Karaoke Duet 48*
304 E. 48th St. (bet. 1st & 2nd Ave.) | 212-753-0030 | $8/h /person

Koreatown — 5 Bar Karaoke
36 W. 32nd St. 5F (bet. 5th Ave. & Broadway) | 212-594-6944 | $30 /room

Koreatown — Choras Karaoke
25 W. 32nd St. 3Fl (bet. 5th Ave. & Broadway) | 212-967-9244 | $2/song $40/room

Koreatown — Gogopa Karaoke
28 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-967-5353 | $30- /room

Koreatown — Grammy Karaoke
23 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-629-7171 | $40 /room

Koreatown — Karaoke Duet 35*
53 W. 35th St. 2 Fl. (bet. 5th & 6th Ave.) | 646-473-0828 | $4/h /person

Koreatown — MK
11 W. 32nd St. 5 Fl. (bet. 5th Ave. & B way) | 212-564-3496 | $10/h /room

Koreatown — Radio Star Karaoke
3 W. 35th St. (bet. 5th & 6th Ave.) | 212-564-2520 | $40 /room

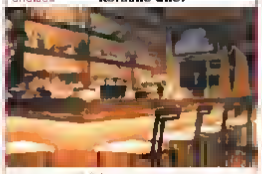
Gramercy — Music Story
34 32nd St. 5 Fl. (Park Ave. S. & Madison Ave.) | 212-564-4244 | $40 /room

West Village — Apple Restaurant
17 Waverly Pl. (bet. Greene & Mercer St.) | 212-473-7988 | $10/cover /room

West Village — Karaoke Cave
9 E. 13th St. (bet. University Pl. & 5th Ave.) | 646-250-5678 | $35- /room

West Village — NEMO
54 E. 13th St. (bet. B'way & University Pl.) | 212-477-1177 | $8/h /person

Chelsea — **Karaoke One7**



They offer the city's largest song selection in 15 different languages, and new songs are added monthly. Sing at this bar for $2 per song or sign in a private room for $8/h (Sun-Wed), $5/hr/l per person. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice.

29 W 17th St. (bet. 5th & 6th Ave.) 212-675-3527 www.karaoke17.com	$2/song

Gramercy — **Japas 27***

Sing your heart away at Japas 27! They offer karaoke rooms at no charge ($10 minimum per person. Sunday through Thursday only.) Their kitchen is open until 1am everyday with a selection of over 50 food items. Unlimited Drink Plan is only $15.99 per person for 2 hours, with food it's only $24...2 per person for 2 hours. Private rooms are also available. Please inquire within.

368 3rd Ave. (bet. 25th & 27th St.) 212-889-2329 www.karaoke27.com	$10/ person

East Village — **Planet Rose**

215 Ave. A (bet. 13th & 14th St.) 212-353-8500	$2/song

East Village — **Second on Second**

27 2nd Ave. (bet. 1st & 2nd St.) 212-473-2922	$30/h /room

East Village — **Sing Sing (Ave. A)***

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It's a perfect place for a get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave. A (bet. 4th & 6th St.) 212-674-0700 www.karaokesingsing.com	$3-8/h per person

East Village — **Sing Sing (St. Marks)***

SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 18 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesingsing.com

9 St. Marks Pl. 2Fl. (bet. 2nd & 3rd Ave.) 212-387-7800 www.karaokesingsing.com	$3-8/h per person

East Village — **UZ Karaoke Lounge**

8 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-228-6250	$8/h

Lower Mhn — **Asia Roma**

40 Mulberry St. (bet. Worth & Bayard St.) 212-385-1133	No charge

Lower Mhn — **Bmy Karaoke Bar**

8 Thompson St. 2 Fl (bet. Fifth Ave. & Canel St.) 212-334-5490	$30/h /box

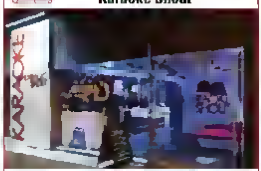
Lower Mhn — **Mott Karaoke Lounge**

43 Mott St. (bet. Worth & Bayard St.) 212-603-0004	min $30 /room

Brooklyn — **100 Fun**

532 60th St. (8th Ave. & Fort Hamilton Pkwy.) 718-436-8833	$40/h /room

Queens — **Karaoke Shout***



120,000 songs in 16 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors with each song. Enter songs using a multi-touch system on the-in-set screens and pods. Chopsticks NY readers receive 10% discount with this ad. Open 7 days.

32-46 Steinway St. Astoria, NY 11103 718-569-0010 www.karaokeshout.com	$3-7/h person

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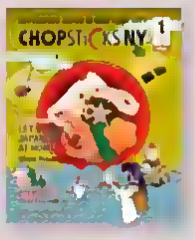

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JAPAN POP QUIZ

What is the name of the longest river in Japan?

1. Tone River
2. Sumida River
3. Shinano River
4. Yodo River

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Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

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Let's Eat the Season ~Apples~

Apples grown in Japan are generally bigger than those in the U.S., but the ways of eating them are quite similar in both countries. As stated in the proverb "An apple a day keeps the doctor away," apples contain an abundance of antioxidants and have many health benefits. In autumn, apples are ripe, and their nutritional value is at its peak. Misako-sensei takes full advantage of these benefits with a therapeutic and tasty hot beverage. Grated ginger and honey make the drink even more flavorful and nutritious. Grated apple is also good for intestinal disorders. Ease the chill of autumn with this delicious, healthful drink.

Hot Apple and Ginger Tea

[INGREDIENTS] (Serves 2)

- ❒ 1/2 apple (preferably sweet and juicy, such as Fuji or Gala)
- ❒ 1-1/2 tsp grated ginger (more or less according to your taste)
- ❒ 2 tbsp honey
- ❒ 2 cups boiling water

[DIRECTIONS]

1. Grate apple (make sure to use a grater that breaks down the fiber instead of just shredding it).
2. Grate ginger using the same grater.
3. Put grated apple and ginger into your two favorite mugs.
4. Add 1 tablespoon of honey into each mug.
5. Pour hot water into each mug and serve immediately.

Benefits of Ginger

In Japanese cooking, ginger is used to add kick, to make a dish aromatic, or to reduce the strong smell of fish and meat. Ginger is a wonderful culinary game changer, but it also has great health benefits. For example, it helps to increase blood circulation and one's metabolism, boosts one's appetite, helps to reduce fatigue, and kills bacteria. During the cold winter in New York, ginger can help you prevent and conquer colds.

TIP: Apple season is here! This drink is quick and easy but powerful enough to warm you instantly from inside. Adjust the amount of ginger you put in depending on how much you'd like to warm up. Enjoy!

MISAKO SASSA

Japanese cooking instructor/food consultant

Misako teaches authentic Japanese cooking, focusing on simple, delicious and healthy home style cooking using seasonal and local ingredients.

Website: japaneseculinarystudionyc.com

Cooking video: mylpage.com

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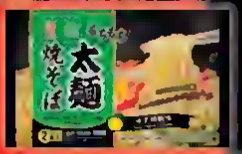
The long-loved, thick teppan-yaki sauce is a perfect match with the chewy noodle.



For a sophisticated taste try the Spicy Yuzu sauce paired with the firm noodles.

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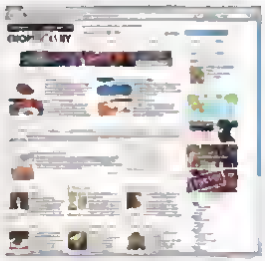


www.chopsticksny.com

Enjoy Holiday recipes with an All-Purpose Soy Sauce!

Soy Sauce

All purpose Kikkoman Soy Sauce is naturally brewed from wheat soybeans water and salt. Like fine wine Kikkoman Soy Sauce is aged for several months to develop its characteristic rich yet mellow flavor appetizing aroma and distinctive reddish-brown color. Besides using it in traditional Asian dishes try it in mainstream American foods, classic Mediterranean dishes or exotic Caribbean cuisine.

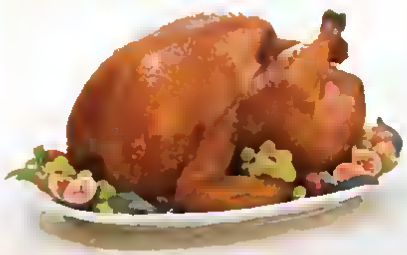
Less Sodium Soy Sauce

Kikkoman Less Sodium Soy Sauce is brewed exactly the same way as all-purpose Kikkoman Soy Sauce. However after the fermentation process is completed approximately 40% of the salt is removed. Although there is less sodium in Less Sodium Soy Sauce, all the flavor and quality characteristics remain because it is aged before extracting the salt. However, to maintain this full flavor we recommend using it during the latter stage of cooking in braising sauces, soups and stews, vegetables or stir frys.

kikkoman seasoning your life

Kikkoman is committed to taste and quality.
For great recipes visit our website
www.kikkomanusa.com

CHICKEN BRINE



[INGREDIENTS]

- ☐ 2 Cups K kkoman Soy Sauce
- ☐ 2 Gallons water
- ☐ 1 1/2 Cups Kosher Salt
- ☐ 8 Cloves minced garlic
- ☐ 2 Tbsp whole black peppercorns
- ☐ 4 dried bay leaves
- ☐ 1/4 Cup Worcestershire sauce
- ☐ 3/4 Cup brown sugar

[HOW TO COOK]

1. Combine all ingredients in a large food safe container
2. Whisk until salt and sugar are totally dissolved
3. Place meat into brine. Leave in brine about 1 hour per pound of meat
4. Once done brining, pat meat dry before cooking
5. Roast the chicken and baste with Kikkoman Soy Sauce.

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Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

GROCERY

M2M B'way & 114th — Japanese
2935 Broadway (bet. 114th & 115th St.) 212-280-4600

Daimobu* — Japanese
38 W. 56th St. (bet. 5th & 6th Ave.) 212-707-8525

Daraobu* — Japanese
129 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7360

Katagiri & Co., Inc.* — Japanese
224 E. 54th St. (bet. 2nd & 3rd Ave.) 212-755-3591

Sunrise Mart Midtown* — Japanese
12 E. 41st St. (bet. 5th & Madison Ave.) 646-380-3280

TOMIYA* — Japanese
239 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-510-7311

H Mart Han Ah Reum — Korean
25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3263

Woorijip — Korean
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115

Japan Premium Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette) 212-260-2333

M2M E. Village* — Japanese
56 3rd Ave. (bet. 10th & 11th St.) 212-353-2688

Sunrise Mart Astor Pl.* — Japanese
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-558-3040

Tokyo Mart* — Japanese
91 Mulberry St. (bet. Bayard & Canal St.) 212-962-6622

Pearl River Mart* — Chinese
477 Broadway 2 Fl. (bet. Grand & Broome St.) 212-431-0002

Sunrise Mart SoHo* — Japanese
494 Broome St. (Wooster St. & W. Broadway) 212-213-0033

Midoriya* — Japanese
167 Ninth St. Brooklyn, NY 11211 718-599-4690

Family Market* — Japanese
23-15 Broadway Astoria, NY 11106 718-956-7925

H & Y Marketplace — Korean
150-51 Northern Blvd. Flushing, NY 11354 718-461-1511

H Mart Northern 156 — Korean
156-40 Northern Blvd. Flushing, NY 11354 718-888-0005

H Mart Northera Blvd — Korean
141-40 Northern Blvd. Flushing, NY 11354 718-359-0700

H Mart Utaaa — Korean
29-02 Union St. Flushing, NY 11354 718-445-5658

H Mart Williston Park* — Korean
400 Hillside Ave. Williston Park, NY 11596 516-699-0270

H Mart Woodside — Korean
56-18 Woodside Ave. Flushing, NY 11377 718-446-0759

Sakura-ya — Japanese
73-05 Austin St. Forest Hills, NY 11375 718-268-7220

H & Y Marketplace — Korean
479 Plainview Rd. Hicksville, NY 11801 516-335-4041

H Mart Great Neck* — Korean
496 Great Neck Rd. Great Neck, NY 11021 516-482-8113

Nara Japanese Foods* — Japanese
165A Main St. Port Washington, NY 11050 516-883-1330

Shin Nippan Do* — Japanese
63 Mineola Ave. Roslyn Heights, NY 11577 516-625-1814

DAIDO — Japanese
522 Mamaroneck Ave. White Plains, NY 10605 914-683-6735

Fuji Mart Scarsdale* — Japanese
816 White Plains Rd. Scarsdale, NY 10583 914-472-1468

H Mart Hartsdale* — Korean
371 North Central Ave. Hartsdale, NY 10530 914-448-8682

Kam Sen Foods* — Korean
22 Barker Ave. White Plains, NY 10601 914-428-4500

NIJIYA Market* — Japanese
18 N. Central Ave. Hartsdale, NY 10530 914-946-2178

Dishaba* — Japanese
283 Halstead Ave. Harrison, NY 10528 914-835-4330

Asiaa Market* — Chinese
91 Colvin Ave. Albany, NY 12203 518-456-8196

H & Y Marketplace — Korean
1 Remsen Pl. Ridgefield, NJ 07657 201-943-7400

H & Y Marketplace — Korean
433 S. Washington Ave. Bergenfield, NJ 07621 201-384-8288

H Mart Cherry Hill — Korean
1720 Marlton Pike E. Cherry Hill, NJ 08003 856-489-4811

H Mart Englewood — Korean
25 Lafayette Ave. Englewood, NJ 07631 201-871-8822

H Mart Little Furry — Korean
280 Sergen Tpke. Little Ferry, NJ 07643 201-814-0400

H Mart Ridgefield — Korean
321 Broad Ave. Ridgefield, NJ 07657 201-943-3600

J MART — Japanese
44 Chestnut St. Ridgewood, NJ 07450 201-857-5736

Mitsuwa Marketplace* — Japanese
595 River Rd. Edgewater, NJ 07020 201-941-9113

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Ridgewood Fisheries		
30 Prospect St, Ridgewood, NJ 07450 201-670-0662	Japanese
Fuji Mart Connecticut*		
1212 Putnam Ave, Old Greenwich, CT 06878 203-698-2107	Japanese
Million Asian Market		
15 Orange St, New Haven, CT 06510 203-782-1234	Other
Meido*		
36 N. Narberth Ave, Narberth, PA 19072 610-747-0557	Japanese
Tokyo Japanese Store		
5055 Ellsworth Ave, Pittsburgh, PA 15232 412-661-3777	Japanese

SAKE

Gotham Wines & Liquors*	
2517 Broadway (bet. 93rd & 94th St.) 212-932-0950	Sake/ Shochu
Nancy Wien's	
313 Columbus Ave (bet. 74th & 75th St.) 212-877-4040	Sake/ Shochu
Garnet Wine & Liquors*	
928 Lexington Ave. (at 69th St.) 212-772-3211	Sake/ Shochu
Mister Wright*	
1593 3rd Ave. (bet. 93th & 90th St.) 212-722-4584	Sake/ Shochu
Ambassador Wine & Spirits*	
1020 2nd Ave. (at 54th St.) 212-421-5078	Sake/ Shochu
Bonkmon Liquors	
500 Lexington Ave. (bet.47th & 48th St.) 212-759-5857	Sake
Landmark Wine*	
167 W. 23rd St. (bet. 6th & 7th Ave.) 212-242-2323	Sake/ Shochu
MJK Liquor	
161 3rd Ave. (bet. 15th &16th St.) 212-475-9168	Sake/ Shochu
Union Square Wine & Spirits*	
140 4th Ave. (at 13th St.) 212-675-8100	Sake/ Shochu
LE DU WINES	
500 Washington St. (at Leroy St.) 212-924-9999	Sake
Astor Wines & Spirits	
399 Lafayette St. (at 4th St.) 212-674-7500	Sake/ Shochu
SAKAYA*	
324 E. 9th St. (bet. 1st & 2nd Ave.) 212-505-7253	Sake/ Shochu
Warehouse Wines	
735 Broadway (bet. Waverly St. & Astor Pl.) 212-982-7770	Sake/ Shocho
East Village Wine	
183 Stanton St. (bet. Attorney & Clinton St.) 212-358-7700	Sake
New York Wine Exchange	
5 Broadway (bet. Battery Pl. & Morris St.) 212-422-2222	Sake/ Shochu
September Wines & Spirits	
100 Stanton St. (at Ludlow St.) 212-388-0770	Sake
Granyette Wine*	
151 Grand St. (bet. Crosby & Lafayette St.) 212-925-1238	Sake/ Shochu
Smith and Vine	
268 Smith St. (bet. Sackett & Degraw St.) 718-243 2884	Sake
Allendale Wine & Liquors	
101 W. Allendale Ave. Allendale, NJ 07401 201-327-7995	Sake/ Shochu
Delite Super Market	
420 Washington St. Hoboken, NJ 07030 201-420-7600	Sake/ Shochu

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd.	
55-30 48th St. Maspeth, NY 11378 718-729-8956	Food
Omni Trading Co., Inc.*	
14-50 128th St. College Point, NY 11356 718-539-8100	Food/ Sake
Pacewong Trading	
92-04 34th Ave. Woodside, NY 11377 718-507-0520	Sake
JFC International Inc.*	
55 Wildcat Way Linden, NJ 07036 908-525-4400	Food/ Sake
Nishimoto Trading Co., Ltd.*	
602 Washington Ave. Carlstadt, NJ 07072 201-804-1600	Food/ Sake
NY Mutual Trading Co., Ltd.*	
25 Kinderkamack Rd. Moonachie, NJ 07074 201-933-9555	Food/ Sake
Wine of Japan Import, Inc	
235 West Parkway Pompton Plains, NJ 07444 973-835-0515	Sake

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Sake Glossary

daiginjo: One of the factors that determine the flavor of sake is the degree of rice which is polished off. The saka classified in the daiginjo category has less than 50% of the original rice grain remaining. The "percent of remaining grain size" or "seimaibuai" as this is called, is an important indication of how a sake will taste. So if you find a sake labeled 30%, this would be a daiginjo sake because 70% of the rice was milled off leaving 30%. The lower the number the smaller the grain. In general, the sakes in this category are more fragrant, elegant, and better consumed chilled.

ginjo: The same formula applies for the ginjo category. This is the sake whose percent of remaining grain size is less than 60%, which means more than 40% of the rice grain is milled away.

junmai: Literally meaning "pure rice", junmai sake refers to saka brewed only from rice, water, and rice koji, and had no extra alcohol added during the brewing process. This type of sake tends to keep the rich rice flavor.

junmai daiginjo: It is defined as "sake brewed only from rice, water and rice koji and using rice milled more than 50%." Brewing junmai daiginjo is more difficult and requires a higher level of technique.

junmai ginjo: If a sake is labeled junmai ginjo, it is made from only rice, water and rice koji. The rice is milled for more than 40%.

nigori: Is a coarsely filtered sake in which the unfermented portion of the rice is left, giving the sake a cloudy white color or chunks of rice floating inside. Since the rice is still fermenting in the sake even after bottled, some nigoris are sparkling. Just be careful when you open it.

muroka: The term means "unfiltered" but in this case it specifically means "not fine filtered with charcoal". It retains the freshly squeezed sake taste. Skipping either the pasteurizing or filtering process, or both, allows the rice's richness to remain in the aroma, flavor and sometimes color of the sake.

kimoto: It is one of the oldest traditional methods used in sake brewing. This system uses lactic acid bacteria that cultivates in the sake naturally instead of using artificial bacteria. It requires a much longer time to make with more steps and labor as the bacteria is cultivated by hand. It's extremely difficult to carry out this process. Sake employing the kimoto style has solid body and a distinct flavor.

yamahai: Is a short form of "yamaoroshi-haishi-moto." This style is quite similar to kimoto in terms of the processes. Its name comes from the elimination of one of the processes called "yamaoroshi", the most difficult part in kimoto style brewing, thanks to a scientific discovery made about 90 years ago. Much like kimoto style saka, yamahai style sake is full-bodied, deep, and rich flavored.

A Signature Style "From the Heart"

Beauty Interview: Ken Shigematsu of KEN Shigematsu

What are the signature services of KEN Shigematsu?

I have 30 years of experience as a hairstylist both in Japan and the U.S., and this explains my technique. So, I don't want to highlight any technical aspect, but I would say my signature service is my attitude toward customers. My motto is "from the heart." In my opinion, to understand 100% of what clients want is difficult, but I try to listen to customer concerns, problems and requests as much as possible. I always think over what they say like "Well she says this" but it might also mean that…."

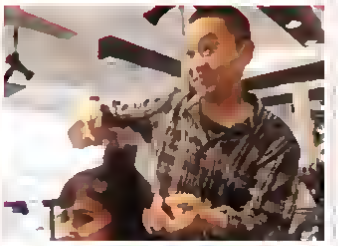
We can change clothes if we don't like the style, but a haircut is not something we can easily change once it's done. So, I'm careful during the entire service. Especially for first time clients, I can spend 1 to 2 and a half hours.

Style-wise, is there anything you keep in mind?

What I'm most concerned about is creating a style that each client can reproduce at home without any effort. A dry cut is ideal for this purpose. My highlight coloring technique also contributes to creating a natural look. There are some highlights that stand out, but I use slightly different colors from the client's original hair color to make light and dark layers for added nuance.

What kind of hair care needs to be done from late autumn to winter?

Moisturizing is key. The IMPHENOM treatment system I use here is effective in that sense. It's a five-step treatment developed in Japan. Using 5 types of treatment solution, it moisturizes hair from the core.



Ken Shigematsu takes pride in keeping the Japanese style service tradition, "from the heart." He takes more time for cutting and coloring to make clients feel completely satisfied.

IMPHENOM is a 5 step treatment using 5 different solutions. Each of them has a different effect on hair and ultimately make the moisturizing effect last longer.

KEN Shigematsu
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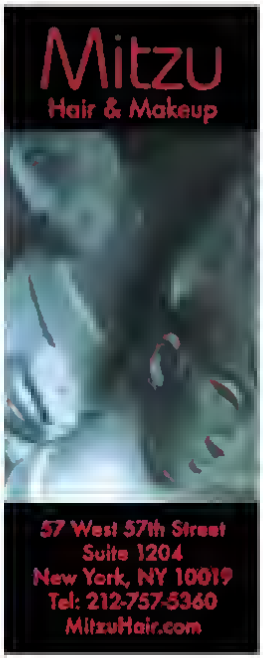

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Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas
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HAIR SALON

Upper West — Hoshi Coupe III
2101 Broadway (at 108th St) | 212-663-0460 | $10-

Upper East — Giovanni-Secchi
1364 Lexington Ave (bet. 90th & 91st St) | 212-360-5557 | $50-

Upper East — Michi*
20 E. 60th St (bet. 2nd & 3rd Ave) | 212-752-5223 | $50-

Upper East — Tokuyama Salon*

With experience in the magazine's fashion shoots, Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration.
230 E. 83rd St (bet. 2nd & 3rd Ave) | 646-668-8565 | www.tokuyamasalon.com | $60-

Upper East — Tomoko Shima Hair Salon*
171 E. 92nd St (bet. Lexington & 3rd Ave) | 212-722-6828 | $60-

Midtown West — Mingle Salon New York
10 W. 55th St. 2 Fl (bet. 5th & 6th Ave) | 212-459-3320 | $80

Midtown West — Mitzu Hair & Make-up

Mitzu Hair offers smart and elegant styling cuts, styling, make up, color, highlights and straight perm. The owner Mitzu provides his clients a relaxing and soothing environment while ensuring brilliant, and glamorous styling with 35 years of experience.
57 W. 57th St. #1204 (at 6th Ave.) | 212-757-5300 | www.mitzuhair.com | $135-

Midtown East — Eiji Salon
801 Madison Ave. 5 Fl (bet. 67th & 68th St.) | 212-639-3454 | $125-

Midtown East — Hair Mates Midtown*
111 E. 40th St (bet. Lexington & Park Ave.) | 212-986-2630

Midtown East — Hinzuki Hair
32 E. 53rd St (bet. 1st & 2nd Ave.) | 212-755-2523 | $33-

Midtown East — HEARTS New York Salon*
40 E 58th St (bet. Park & Madison) | 212-810-6300 | $70-

Midtown East — Hisako Salon*
141 E. 47th St. 2 Fl (bet. 3rd & Lexington Ave.) | 212-371-7640

Midtown East — Momotaro*
22 E. 49th St. 2 Fl (bet. Madison & 5th Ave.) | 212-750-2392 | $70-

Midtown East — Salon Ishi
70 E. 55th St (bet. Park & Madison Ave.) | 212-486-4744 | $67

Midtown East — Salon Kinyo
8 E. 41st St. 2 Fl (bet. 5th & Madison Ave.) | 212-576-117 | $65-

Midtown East — RH Plus Salon*
RH+
Try the newest perm technologies from Japan: the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm. Combination. Also try Smoothing Solution Cashmere Luminance which smoothes hair effectively. ©
805 3rd Ave. 2 Fl (bet. 49th & 50th St.) | 212-644-8058 | www.rhplusny.com | $90-

Midtown East — T-Gardens New York
329 E. 58th St (bet. 1st & 2nd Aves.) | 212-355-0105 | $70-

Midtown East — Weve 55 Hair Salon
1059 2nd Ave (bet. 55th & 56th St.) | 212-355-7399 | $50-

Chelsea — Cowlicks Japan*

Cowlicks offers a full range of services: styling, color, comfort perming treatments, curms and Japanese hair straightening. In addition you can drop-off-set your hair for the day with relaxing bodywork done in a mellow environment.
137 W. 19th St (bet. 6th & 7th Ave.) | 212-807-2123 | cowlicksjapan.com | $55-

Chelsea — Curvy Lashes & Hair
123 5th Ave. 2nd Fl (bet. 19th & 20th St.) | 347-623-2583 | $45-

Chelsea — Hisako Salon*
183 7th Ave. (bet. 20th & 21st St.) | 212-989-2233 | $55-

Chelsea — Hoshi Coupe I
259 W. 19th St. (bet. 7th & 8th Ave.) | 212-255-0770 | $50-

Chelsea — Ken Shigematsu
256 W. 15th St. (bet. 7th & 8th Ave.) | 646-234-1134 | $60-

Chelsea — KIWA Salon*
234 W. 27th St (bet. 7th & 8th Ave.) | 212-620-3646 | $55-

Chelsea — Tomoko Shima Hair Salon*
235 W. 14th St (bet. 7th & 8th Ave.) | 646-438-9277 | $85-

Gramercy — Hayato New York*
HAYATO
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125 E. 23rd St (bet. Park & Lexington Ave.) 2nd FL | 212-673-7373 | www.hayatosalons.com | $70-

West Village — SEI-TOMOKO W4
142 W. 4th St (Washington Sq. Pk. & 6th Ave.) | 212-477-5475 | $40-

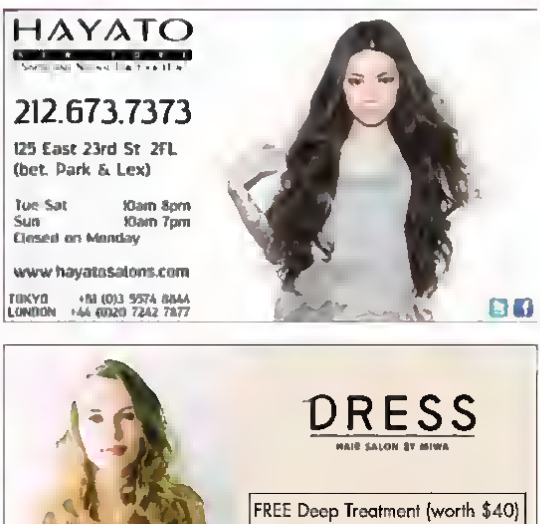
West Village — YUI SALON*
323 W. 11th St (bet. Greenwich & Washington) | 212-647-9303 | $70-

East Village — 009
313 E. 9th St. (bet. 1st & 2nd Ave.) | 212-677-2020 | $60-

East Village — Dlala*
149 Ave. A (bet. 9th & 10th St.) | 212-777-5252 | $50-

East Village — Hair Date
325 Bowery (bet. 2nd & 3rd St.) | 212-228-8301 | $50-

East Village — Hair Mates Downtown*
13 3rd Ave (bet. 7th & St. Marks Pl.) | 212-777-4812 | $45-



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www.dress-hairsalon.com

East Village **Hoshi Coupe II**
214 E 9th St (bet. 2nd & 3rd Ave.) $45-
212-505-0353

East Village **i Salon***
77 E 10th St (bet. 3rd & 4th Ave.) $45-
212-505-0537

East Village **K2 Salon***
219 E 10th St (bet. 1st & 2nd Ave.) $65-
212-260-5196

East Village **Kiyoro Salon***
15 E 12th St 2 Fl (5th Ave. & University Pl.) $90-
212-414-4488

East Village **Pinka Salon***
233 E 4th St (bet. Ave A & B) $90-
212-673-6209

East Village **O Hair***
19 Bleecker St (bet. Bowery & Layfayette St.) $60-
212-614-6723

East Village **REBIRTH***
304 E 9th St (bet. Ave B & C) $90-
212-677-1742

East Village **SALON VIJIN***

Salon Vijin has reopened in the Lower East Side with a new passion to evolve to the latest hairstyles and design trends providing even more sophisticated services and technology. First-time customers receive 20% discount
22 East 1st St (bet. Bowery & 2nd Ave.) $60-
212-994-0884 www.salonvijin.com

East Village **SEI-TOMOKO 02**
126 E 4th St (bet. 1st & 2nd Ave.) $40-
212-473-3320

East Village **SEI-TOMOKO E13**
240 E 13th St (bet. 2nd & 3rd Ave.) $40-
212-533-0013

East Village **Shizen**
627 E 6th St (bet. Ave D & C) $65-
212-777-2128

East Village **Takamichi Hair***
253 Bowery St (bet. Houston & Stanton St.) $120-
212-420-7979

East Village **Uena Salon***
408 E 9th St (bet. Ave A & 1st Ave.) $65-
212-505-7773

East Village **Yo-C Salon***

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225 E 5th St (bet. 2nd & 3rd Ave.) $75-
212-529-0355 www.yo-csalon.com

Lower Mhn **Cocoro Salon**
122 Ludlow St (bet. Rivington & Delancey St.) $65-
212-226-9368

Lower Mhn **Kanaka Salon**
31 Clinton St (bet. Rivington & Delancey St.) $40-
212-260-3811

Tribeca **Lotus Salon North Moore**
34 North Moore St (bet. Varick & Hudson St.) $90-
212-219-3535

Tribeca **Salon Masa**
156 Sullivan St (bet. Prince & Houston St.) $75-
646-484-6033

Soho **Lotus Salon Prince St.**
7 Prince St (bet. Bowery & Elizabeth St.) $80-
212-219-3253

Soho **Dress hair salon by MIWA**

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166 Elizabeth St (bet. Kenmare & Spring St.) $65-
646-912-9644 www.dress-hair.com

Brooklyn **Commune Salon & Gift**
191 Grand St (bet. Driggs & Bedford Ave.) $90-
718-384-7412

Long Island **LI Wave**
118 Haven Ave Port Washington NY 11050 $40-
516-883-3046

Westchester **Akane Salon**
7 E Hartsdale Ave Hartsdale NY 10530 $55-
914-949-0216

Westchester **Hair Studio NAKA***
247 Halstead Ave Harrison NY 10528 $65-
914-835-0045

Westchester **Hiro's Hair Salon***
280 Railroad Ave Greenwich CT 06830 $95-
203-769-1620

Westchester **Momotaro**
2 Spencer Pl 2 Fl Scarsdale NY 10583 $80-
914-472-5697

Westchester **Salon Susen**
19 E Hartsdale Ave Hartsdale NY 10530 $40-
914-946-7475

New Jersey **Akane Salon***
2024 Center Ave Fort Lee NJ 07024 $40-
201-461-3644

New Jersey **Katsuko Salon***
2035 Lemoine Ave Bsmt Fort Lee NJ 07024 $90-
201 585-3699

New Jersey **Michi Beauty Salon**
595 River Rd Edgewater NJ 07020 $50-
201-941-1888

New Jersey **Salon Oasis***
170 Main St Fort Lee NJ 07024 $50-
201 242-8654

New Jersey **Tosh Hair Supreme***
1550 Lemoine Ave Fort Lee NJ 07024 $45-
201-461-3637

SPA

Upper West **Salon de Tokyo***
200 W 57th St. #1309 $70
212 757-2187

Midtown West **Nihon Day Spa**
15 W 44th St 10 Fl (bet. 5th & 6th Ave.) $40
212-575-7692

Midtown West **Purest Lasar**
25 W 38th St 8th Fl (bet. 5th & 6th St.) 30 shots $45
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Midtown West **SHIZUKA New York**
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Midtown East **Hana Day Spa***
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212 752 9229

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Koreatown **YAK SON HOUSE***
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917-210-4388 ext 101 www.electrolysisnyc.com /15min

East Village **TAMAGO Skincare**
236 E 13th St (bet. 2nd & 3rd Ave.) $45-
212-505-1539

Lower Mhn **Corina Beauty Center**
121 Baxter St (bet. Canal & Hester St.) $35-
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Lower Mhn **Facial Spa**
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187 Centre St (bet. Canal & Hester St.) $30-
212-966-3531 www.kssbeautyspa.com/

Queens **este de doroaka**
119-49 Union Tpk. Forest Hills NY 11375 $60-
917-886-4004

Queens **Spa Castle**
131-10 11th Ave. College Point NY 11356 $35-
718-939-6200

Westchester **este de doronka***
21 Lake St. Whale Plains NY 10603 $60-
917-886-4004

New Jersey **Hiro's Day Spa**
45 Brinkerhoff Ave. Englewood NJ 07450 $70-
201-445-1911

New Jersey **King SPA Fitness**
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241 W. 30th St. 2 Fl. (Buzz 102 (7th & 8th Ave.)) 973-951-2939 — $80 /60min

Midtown West — Osaka Health Spa 46 — $120 /60min
37 W. 46th St. 3 Fl. (bet. 5th & 6th Ave.) 212-575-1303

Midtown West — Salon de Tokyo* — $70 /60min
200 W. 57th St. #1308 (at 7th Ave.) 212-757-2137

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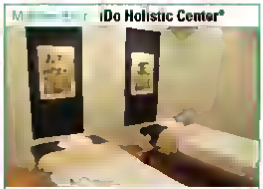
141 E. 55th St. 2E (bet. Lexington & 3rd Ave.) 212-697-9114 www.doinsen.com — Seitai

Midtown East — ease NY LLC — $75 /50min
16 E. 41st St. #2 (bet. Madison & 5th Ave.) 212-661-5161

Midtown East — iDo Holistic Center*



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22 E. 49th St. (Madison & 5th Ave.) 212-595-5300 www.idocenter.com — $50-

Midtown East — Herbal Fairy Wellness Spa — $80 /60min
333 E. 49th St. Lobby O (bet. 1st & 2nd Ave.) 212-826-4-3688

Midtown East — Kenkodo Inc. — $40 /60min
211 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-593-0088

Chelsea — Cowlicks Japan* — $40 /30min
137 W. 19th St. (bet. 6th & 7th Ave.) 212-367-2123

East Village — Keisy — $45 /60min
225 E. 9th St. 2 Fl. (bet. 2nd & 3rd Ave.) 212-253-6171

Lower Manhattan — Health Trail CO — $42 /60min
23 Pell St. 2 Fl. (bet. Mott & Doyers St.) 212-608-2212

Lower Manhattan — Whole Health Wellness Center & Med Spa — $55 /60min
34 Howard St. 2 Fl. (bet. Broadway & Crosby St.) 212-625-9366

New Jersey — Endo Seitai Shiatsu NJ — $90 /60min
23 Kingsland St. 2 Fl. Nutley, NJ 07110 973-954-2939

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Midtown West — Nihon Medical Group — $50 & up
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) 212-575-8310

Midtown West — Vital Balance Healing Center — $95 /60min
241 W. 37th St. #405 (bet. 7th & 8th Ave.) 212-470-3258

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191 W. 54th St. #21 (bet. 6th & 7th Ave.) 212-246-7586 www.yamaguchiacupuncture.com — Acupuncture

Midtown East — Acamed Center* — $90 /60min
150 E. 56th St. #1C (bet. 3rd & Lexington Ave.) 212-888-8877

Midtown East — Amy Nature Center — $70 /visit
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Chelsea — Love & Compassion — $140 /120min
48 W. 21st St. 7 Fl. (bet. 5th & 6th Ave.) 212-242-8701

Chelsea — SuHu Natural Health — $30 /visit
1 Union Sq. W. #715 (at E. 14th St.) 212-691-9261

Soho — Mushin Acupuncture* — $75 & up
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Queens — Chea Gui — $50 /45min
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Long Island — Kimera Acupuncture — $80/acu $40/ear
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New Jersey — Dr. Hong
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Upper East — Charles K. Loving* — Cosmetic Surgery
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Midtown West — Anshin Medical Health Care — General Clinic
36 W. 44th St. #303 (bet. 5th & 6th Ave.) 212-730-9010

Midtown West — Nihon Medical Group — General Clinic
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) 212-575-8810

Midtown East — Dental Serenity

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425 Madison Ave. #1900 (bet. 48th & 49th St.) 212-947-8631 www.dentalserenity.us — Dentist

Midtown East — Haruyo Fujiwaki PhD — Psychologist
117 E. 37th St. #1A (bet. Lex. & Park Ave.) 212-213-2627

Midtown East — iDo Holistic Center* — Herbal Medicine
22 E. 49th St. 3rd Fl. (bet. Madison & 5th Ave.) 212-595-2800

Midtown East — Japanese Medical Practice — General Clinic
55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) 212-683-2119

Midtown East — Midtown Dental Group — Dentist
155 E. 55th St. #301 (bet. Lex. & 3rd Ave.) 212-758-5595

Midtown East — Morledge Medical — Clinic
150 E. 58th St. 1FR (at Lexington Ave.) 212-513-2930

Chelsea — Haruna Miyamoto SW — Social Worker
304 W. 14th St. #3C (bet. 8th & 9th Ave.) 347-403-3508

New Jersey — Edgewater Family Care Center — General Clinic
725 River Rd. #202, Edgewater, NJ 07020 201-943-4040

New Jersey — Japanese Women's Center — OBGYN
670 Palisade Ave. 3 Fl. Teaneck, NJ 07666 201-747-2284

New Jersey — New Jersey Clinic — OBGYN, Gastro
2231 Lemoine Ave. Fort Lee, NJ 07024 201-944-1008

CHIROPRACTIC

Upper East — Cucci Chiropractic* — $100 /visit
131 E. 61st St. (bet. Park & Lexington) 212-980-8332

OTHER

Midtown East — Pilat Thai Massage — $100 /60min
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Ise Grand Shrine, a Holy Place in Japan —Part 1—

Recently in Japan, shrines have captured the hearts of many of the younger generation. Central to all of this is Shinto's greatest shrine, the "Ise Grand Shrine." It is such an important holy place for the Japanese that, from the olden days, it has been said that one must "visit the Ise Grand Shrine at least once in your lifetime." This year, the Sengu which is held once every 20 years, will take place and the level of enthusiasm is unsurpassed. We will feature the Ise Grand Shrine over the course of 2 issues of Chopsticks NY in the November and December issues. In the first issue this month, we will focus on "What is the Ise Grand Shrine?" and "What is Sengu?"

First, we will look at Japan's ancient religion, "Shinto." In the Shinto way of thinking, it is said that a "myriad of gods" live in all the things present in nature and the universe, and there are approximately 80,000 Shinto shrines throughout Japan. Depending on the shrine, the specialty of the god may vary as well. Good crop harvest, dispelling sickness, good luck in marriage or learning, etc. The Shinto mecca, "Ise Grand Shrine," is composed of two main shrines: Naiku (the inner Ise Shrine where the God of the Sun, Amaterasu, is enshrined) and Geku (the outer Ise Shrine where Toyouke-no-omikami, supposedly a protective ged of clothing, food, and shelter, is enshrined). Together, these two main shrines are called "Jingu," as part of the collective 125 shrines within Mie Prefecture. They are affectionately known as "Ise-san" to the masses. In Japan, a "Visit to Ise" generally refers to visiting the Naiku and Geku shrines.

At the Ise Grand Shrine, once every 20 years, a ceremony called "Shikinen Sengu" takes place, wherein shrines dedicated to the gods are re-built and Shintai [an object of worship housed in a Shinto shrine which are believed to contain the spirit of a deity] are transferred. This year, 2013, is the 62nd time a Sengu year has come upon us (62x20 = 1,240 years!). New main shrines for Naiku and Geku will be built on adjacent lands. Not only Japanese cypress trees will be used for construction, special food, shelter, and clothing for Sengu ceremonies and all materials that have been planned and prepared in the long-term will be used.

There are various theories and speculations flying about regarding why it was decided the special Sengu ceremony should take place only every 20 years. There is no definitive evidence or proof, based on the historically-repeated customs, seeking the preservation of the past architectural styles and Shinto's spirit of tokowaka (a state of constant freshness), are given as having significance in the rituals of reconstruction. Perhaps this is proof that the gods like clean places.

In the December issue, we will introduce recommended spots in the Ise Grand Shrine, the proper protocol when visiting a shrine, and sightseeing points in the Ise vicinity.

The gate at the approach to Shogu (the main shrine building) in Naiku. It's a rule to bow once when passing the gate.

The main gate of the Kotai Jingu. Record-breaking number of visitors come to worship in the Ise Grand Shrine. If you make a reservation for purification in advance, you can enter the Shogu building area, separated from general visitors.

One of the shrine buildings under construction for the Sengu ceremony. Traditional carpentry technique is employed, and not a single nail is used to construct the buildings.

Okage Yokocho is a popular commercial district located 5 minutes walk from Naiku. It reproduces the ambience of the 19th Century, the time when Ise was most thriving.

Akafuku, rice cake covered with an abundance of smooth red bean paste, is a must try sweet when you visit the Ise Grand Shrine.

Access to the Ise Grand Shrine

The Jingu route is to visit the Geku first and then the Naiku—a long-established practice. In order to get to the Geku: Take the JR or Kintetsu line from the Nagoya Station (the station for JR and Kintetsu are adjacent) to the Isashi Station. From there, it will be about a 10-minute walk to Geku. The Geku and Naiku shrines are located approximately 10 minutes apart by car.

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Zodiac Zen BY JULIA SZABO

Scorpio

Happy Birthday, Scorpio! October 23 – November 21 is *Sasori-za* season, time to celebrate the sexy sign of the scorpion. This is the zodiac's most seductive sign, and many magnetic movie stars are Scorpio natives, like Yukie Nakama. Get holiday shopping done early, during Scorpio season, so that the presents picked will captivate – and won't be re-gifted! Consider selecting an item created by a famous Scorpio. A lamp by designer Isamu Noguchi (available at The Noguchi Museum, Noguchi.org), a print by *ukiyo-e* artist Katsushika Hokusai, or a novel by author Kazuo Ishiguro.

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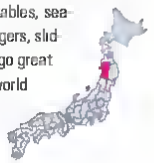
Tradition Meets Trendy at The Sea of Japan

Naba Shouten Co., Ltd.

The bold, tangy, unpasteurized, undiluted fermentation-strength of Minato Harbor Tsuchizaki Yamahai Nama Genshu is the perfect embodiment of the local culture, climate and history of the brewery, Naba Shouten Co., Ltd. Its hometown, Tsuchizaki Harbor in Akita City, situated at The Sea of Japan is known for its rough waters and the valor of the local fisherman. The area experiences the four seasons in all its glory, amazingly beautiful cherry blossoms in the spring and heavy snow in the winter. The cold zone of Akita led their ancestors to develop the art of long term, low-temperature fermentation and prompted the brewers to dedicate their efforts to the revival of the traditional yamahai methodology. This ancient, labor intensive, time consuming technique is in stark juxtaposition to the modern concrete structure where the sake is meticulously made. The production process, based on their "Tradition Meets Trendy" philosophy, with a young toji brew master Katsuhiro Fujita at the helm, has resulted in a full bodied sake with a powerful frame and refreshing aftertaste, all favored by the sake-loving fishermen.

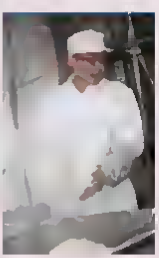
Naba Shouten also has unique beginnings. The company successfully sold merchandise to the ruling feudal clan of Akita, Japan and in 1815 the leader of the clan ordered them to make an experimental sake brewery. One hundred and thirteen years later, in 1928, under the direction of Akita Prefecture Brewing Research Center, it built the first reinforced concrete sake brewery in Tohoku, the northeastern region of Japan. Even now the company still sells traditional Japanese staples like kimonos, miso and soy sauce in addition to sake, and according to President of Naba Souten, Mr. Munehisa Naba, they are doing "the business of Japanese culture."

Two Minato Harbor brands are currently available in the U.S., Minato Harbor Tsuchizaki Yamahai Nama Genshu, mentioned before and Minato Harbor Tsuchizaki Yamahai-shu. Both exhibit beautiful features thanks to the yamahai methodology which pair great with heartier American dishes like steaks, barbecued meats and vegetables, seafood chowders, seafood burgers, sliders etc. Quite naturally they go great with seafood dishes of world cuisines like paella.



Naba Shouten Co., Ltd.
1-16-41 Tsuchizakiminatochuo, Akita, Japan 011-0946
TEL. 81+018-845-1260 | www.jizakemonogatari.net

3 things you should know about NABA SHOUTEN CO., LTD.



Young Toji Brew Master

The brewery's flavor is determined by its young brew master, Katsuhiro Fujita, who was appointed the position at the age of 36. He also became the youngest award winning brew master taking silver and gold awards in nationwide sake competitions.

Long-Established History

The inception of the brewery dates back to 1815 when it was directed to make an experimental sake brewery by the ruling feudal clan of the Akita region. At the time, Naba Shouten was successfully selling silk, miso and soy sauce to the ruling feudal clan and in 1928 the brewery became the first reinforced concrete sake brewery in Tohoku Japan.

Tradition Meets Trendy

With the company philosophy "Tradition Meets Trendy" the brewers continue to honor ancient sake making traditions while at the same time trusting the youthful intuition of the Toji brew master and COO to create sake that resounds to the taste of the sake drinking community.

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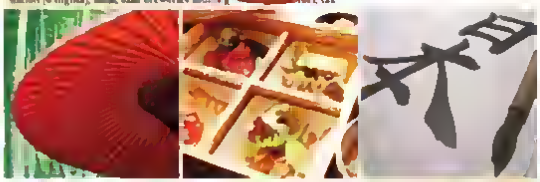

HIGHLIGHTS

- Visit 5 sake breweries in three prefectures
- Hands-on sake making experience
- Local food & Kobe beef with sake pairing
- Experience Japanese culture (calligraphy and zen meditation)
- 3-night stay at Onsen/Hot spring
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- Local Eco Tour in Shiga

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What's Going On in NEW JERSEY

Check out the events, hot topics, and great deals offered by Japanese and Asian businesses in New Jersey.

Events

November 16 & 17

Maguro (Bluefin Tuna) Butchering Demonstration

Mitsuwa Marketplace

Tuna freshly caught off the coast of Spain will be directly flown to Mitsuwa Marketplace for a special Maguro Butchering Demonstration held on Nov 16 and 17. From early in the morning craftsmen will start cutting five 400-pound tuna. These freshly cut tuna will be sold on the spot and turned into nigiri sushi by master sushi chefs. Those wanting to purchase sushi grade blocks and avoid the crowds should arrive at Mitsuwa upon opening at 9:30 am. During the two-day event, shuttle buses from NYC Port Authority gate #51 will depart every 30 minutes.

Location: 595 River Rd., Edgewater, NJ 07020
TEL: 201-941-9113/ www.mitsuwa.com/english
@Mitsuwa_NJ

Special Set: Petites Gaufres Au Gouter

Kobe Fugetsudo

Gaufres are French sweets made with a creamy filling that is sandwiched in between two round, thin crackers. These crispy treats are perfect with green tea or black tea. Now a special petite set has been introduced with black tea, matcha tea and coffee-flavored fillings. Until now this combination of flavors was only available in the standard size (5.9-inch in diameter) but now you can enjoy them in the petite size (2.95-inch in diameter) through this lovely new set.

Location: 595 River Rd., Edgewater, NJ 07020
TEL: 201-840-4050

New Menu Item: K-towu Nachos

the tea bar

the tea bar is a new concept cafe and restaurant offering premier tea and healthy Korean style dishes located in Fort Lee. Unique and surprising dishes are part of the "expect the unexpected" concept. A new menu item was introduced in October called "K-town Nachos" ("K-town" means "Korea Town"). This new item is a fusion of Korean and Mexican food featuring bulgogi (grilled beef with special soy sauce marinade), kimchi and nachos topped with cheese.

Location: 1636 Palisade Ave., #4, Fort Lee, NJ 07024
TEL: 201-944-3102 / www.teabarny.com

Happenings

Limited offer: Taking Orders for "Osechi" New Year's Dishes

KAI Sweets

Located at Mitsuwa Marketplace, KAI Sweets offers masterfully crafted Japanese sweets, savory dishes and drinks created by a Japanese chef. This is the 3rd year in a row in which KAI sweets will be taking orders for "osechi-ryouri" Japanese traditional New Year's dishes. Each order is a 7.75 inch square box with three layers of delicious New Year's food. Only 15 portions are available on a first-come first-served basis, so place your order before they are gone!

Location: 595 River Rd., Edgewater, NJ 07020
TEL: 201-840-4050

Happenings Feature

October Food Festival

Japan US Alliance of New Jersey

On Oct. 6, the Japan US Alliance of New Jersey held the October Food Festival at Van Saun County Park. Despite the rainy weather, many locals came to enjoy in a fun day filled with food, games and events. Many popular food items were available, such as yakisoba noodles, curry rice, and cotton candy. In addition, several specialty restaurants had constant customers, including Hakata Tonton serving skewered grilled pork, Batten Ramen serving ramen and gyoza, and Oita Kenjin-kai serving kara-age (Japanese fried chicken). Festival goers also enjoyed Korean food provided by the Japan Korea Cultural Exchange Association, organic vegetables from Suzuki Farm and qi-gong lessons by the Ryan Qi gong Center. There were several events, including Korean traditional music, Korean pop music, yo yo fishing and a costume contest. The main event was performed by "Biwanko," a children's taiko group made up of children with a Japanese background.

JUSA (Japan US Alliance of New Jersey)
TEL: 201-424-7850
www.jusanj.org

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New Menu! "Seafood Ramen"
We use Setagaya soup base with a lot of shrimp squid mussels and rich Veggies The taste is a seafood flavor with a hint of spiciness
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Only AVAILABLE in NJ!
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Oyako Don (S) $5 / (L)$8
Croquette (2pcs) $5.5
www.ramensetagayany.com
Sun-Thu: 11:30am-9:30pm, Fri & Sat: 11:30am-10pm
243 MAIN ST., FORT LEE, NJ 07024 201-585-0739

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Edgewater, NJ 07020
201-941-9113
Shuttle Bus Schedules, Bi-weekly Flyers, Event info, etc. all available at
www.mitsuwa.com/english/
Everyday Shuttle Bus from NYC Port Authority!

What on Earth? BUNKA NO HI 文化の日

On November third, Japan observes Bunka no Hi (Culture Day). Many cultural events occur nationwide on this day, and people use the holiday to enjoy cultural activities, such as going to museums and theaters.

The history and process under which Bunka no Hi was established is closely related to the establishment of the new Constitution of Japan. The Constitution was issued in 1946, almost a year after World War II, and six months later, it was brought into effect, a day now observed as Constitution Day. In 1948, the government declared November third a national holiday dedicated to valuing freedom and peace and promoting culture.

Each year on this day, the Order of Culture Awards Ceremony is held. The Order of Culture, which was established in 1937, is presented at the Imperial Palace to people who have contributed greatly to the development of culture and science. Until 1948, the ceremony took place on February 11 (Kigensetsu, the day of the coronation of the first Japanese Emperor) or April 29 (the Showa Emperor's birthday), but the ceremony date was later moved to Culture Day.

On Bunka no Hi since 1946, the Agency for Cultural Affairs in Japan holds the National Arts Festival that honors people and organizations that have made great achievements in the performing arts: music, dance, entertainment, television, and other related fields. Since 1997, the agency has also held an annual Media Arts Festival celebrating arts and entertainment. In order to promote the development of media arts, the Agency for Cultural Affairs has given awards to projects in fields such as the digital arts, games, robots, anime, and manga. Notable winners from the categories of art, entertainment, animation, and manga include the Oscar®-winning animated film *Spirited Away* and the animated short *Tsumiki no Ie* (*La maison en petits cubes*), another Oscar®- winner. The festival gets bigger and bigger each year, and there are now even entries from overseas.

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Courtesy of Bruna Nishimura / http://members.at.infoseek.co.jp/bruna/
Illustration by Mikiko Kanno

Entertainment Event / Leisure

Exhibition

Through October 25 FREE
GIFU and GIFT Exhibition
hpgrp GALLERY NEW YORK

hpgrp GALLERY NEW YORK will present "GIFU and GIFT" exhibition showcasing specially handcrafted gift products made in Gifu, Japan. Historically, the Gifu Prefecture has been a thriving regional manufacturer of paper, woodwork, cutlery and ceramics. In this exhibition, materials and techniques will be introduced in the context of the cultural and historical background of Gifu, and the products on display will also employ handed down technology and traditional crafts. Join hpgrp GALLERY for this rare opportunity to view unique creations from this historic region.

Location: 529 W. 20th St., (bet. 10th & 11th Aves.), Suite 2W
New York, NY 10011
TEL: 212-727-2491 / www.hpgrpgalleryny.com

Through November 9 FREE
Fukuro: Owls of Hayashibara, Japan
Cavin-Morris Gallery

The Hayashibara International Arts Festival, "Rising Stars" was established in 2003 by Hayashibara Co., Ltd. as part of its philanthropic activities to promote the work and financial independence of artists with disabilities who have exhibited great talent in the field of art. This year's event features the theme of "owls" which are popular birds in Japan known for bringing good fortune. The exhibition will be held at the Cavin-Morris Gallery in Chelsea from Oct. 10 for one month. Proceeds from the sale of artworks will go to the artists.

Location: 210 11th Ave, (bet. W. 24th & 25th Sts.), Suite 201
New York, NY 10001
TEL: 212-226-3768
www.cavinmorris.com

October 25 - November 15 FREE
"Ark and Arc": Two-Person Exhibition by Bin Nio and Keisuke Hatanaka
Makari Japanese Antiques and Fine Art

Makari Japanese Antiques and Fine Art is holding an exhibition of two promising Japanese artists' works. Iron works by Bin Nio and ceramics by Keisuke Hatanaka. Born in Mito, Nio has been working at a metal modeling company since 2000 and started creating her own artwork in 2007. She considers her material (meta) as a borrowing from earth. Based in Tokoname, renowned pottery town, Hatanaka's ceramic works have been exhibited internationally. The creations representing his signature style are unique clay vessels inspired by Japanese animation and traditional culture. Opening reception will be held on Oct. 26 from 5-7 pm.

Location: 97 3rd Ave., (bet. 12th & 13th Sts.), New York, NY 10003
TEL: 212-995-5888
www.themakari.com

November 15 - 18
Specialty Waras Exhibition by Hanako Nakazato
Sara Japanese Pottery

Sara Japanese Pottery will present an exhibition of new work by ceramic artist, Hanako Nakazato. Coming from a

Event Feature

October 29-November 30

A Retrospective of Hashiguchi Goyo

Ronin Gallery

The Ronin Gallery will host an exhibition featuring the prints, paintings and drawings of Hashiguchi Goyo (1881-1921). Goyo is known for his works, which demonstrate a transitional time in Japanese history during which traditional values and techniques were challenged by a rapidly modernizing society. Only 13 woodblock prints were completed upon his sudden death at age 41 which have been the cornerstone of many museum collections of 20th Century Japanese art, and have been featured in famous museums around the globe. This special exhibition will include an additional 38 pieces of his work ranging from preparatory sketches to posthumous prints and paintings. This rare retrospective of Goyo's work represents a unique insight into the process and progress of his work.

An opening reception will be held on Oct. 29 from 5:30-7:30pm. Also, those mentioning Chopsticks NY will receive a free Ukiyoe poster (limited quantities) through Nov. 30.

Location: 425 Madison Ave., (bet. 48th & 49th Sts.), 3rd Fl.
New York, NY 10017
TEL: 212-688-0188 / www.roningallery.com

long lineage of potters in Karatsu, Japan. Nakazato combines traditional production techniques with a modern approach to design and creates functional tableware. This exhibition will feature unique pieces that bring a new sensibility to the traditional Japanese elements of tea ceremony, sake appreciation, flower arranging, and fine dining. Opening reception will be held Nov. 15 from 6-8pm. Mizubashou sake from Nagai Shuzo brewery will be served at the reception.

Location: 950 Lexington Ave., (bet. 69th & 70th Sts.)
New York, NY 10021
TEL: 212-772-3243 / www.soranyc.com

Through January 12, 2014
Brush Writing in the Arts of Japan
The Metropolitan Museum of Art

The art of brush writing in East Asia both encompasses and transcends the Western aesthetic concept of "calligraphy," a word derived from Greek that literally means "beautiful handwriting." Japan inherited from China a fascination with the artistic potential of inscribing characters with flexible animal hair brushes while developing its own distinctive system for rendering poetry and prose written in the vernacular. Showcasing masterworks of brush-inscribed Japanese text, some serving as independent works of art and other enhanced by decorated papers or by paintings, this exhibition takes a close look at the original gestural movement marked in each work—the applied pressure, speed, and rhythm that are said to reflect the artist's state of mind. The works on view, dating from the eleventh century to the present, demonstrate that beauty was often the supreme motive in the rendering of Japanese characters. Exhibition tour and gallery talk will take place on Nov. 9 from 11 am to 12 pm (noon).

Location: 1000 5th Ave., New York, NY 10028
TEL: 212-535-7710 / www.metmuseum.org

Performance

November 13 & 16
Shoshi Tatekawa "Laugh & Cry" Rakugo World Tour 2013
Manbe Inc.

"Rakugo" is the craft of Japanese comedic storytelling. Famous storyteller Shoshi Tatekawa will travel around the world making people laugh and cry with his funny stories. This special event is to introduce new people to Rakugo as well as provide a unique experience to see Rakugo performed live. A short explanation of the Rakugo performance (conducted in Japanese) and "Rakugo 101" will be conducted in English to help non-Japanese understand Japanese culture. A bento box and sake will be provided following each performance.

Locations:
November 13th -JaNet Hall, 2 West 47th St., (bet. 5th & 6th Aves.), 7th Fl
New York, NY 10036

November 15th - Private residence on the Upper West Side. Please inquire for details.

Info: todo@manbe.com
TEL: 516-769-1683

November 14
HOTEI "Electric Samurai" Concert
Hotei.com

Legendary Japanese rock guitarist and composer Tomoyasu Hotei will perform songs from his extensive catalogue including the acclaimed Kill Bill theme at the Highline Ballroom on the 10th Anniversary of the film Kill Bill. This will be a rare opportunity to catch the electrifying performance of the iconic theme song's original composer. Hotei will also be joined by drummer Zachary Alford, bassist Tony Grey, keyboard player/programmer Toshiyuki Kishi, and percussionist, Steve Eto. Don't miss this rare opportunity to see an iconic artist perform some of your favorite theme songs live.

Location: Highline Ballroom
431 W. 16th St., (bet. 9th & 10th Aves.), New York, NY 10011
TEL: 212-414-5994 / www.highlineballroom.com

Lecture/Forum/ Film/Festival

October 16-24
New Restoration: Ozu's *TOKYO STORY*
Film Forum

A stunning new 60th anniversary restoration of *TOKYO STORY* (1953), Yasujiro Ozu's supreme masterpiece, starring Setsuko Hara and Chishu Ryu, will have its U.S. premiere at Film Forum from Oct. 16-Oct. 24. The generation gap in post-war Japan as an elderly couple, shunted aside when they visit their children in Tokyo, are befriended only by their daughter-in-law, performed by Setsuko Hara, Japan's Grace Kelly. It masterfully depicts social, economic, and cultural landscape of Japan at that time. Voted the greatest film of all time in the 2012 Sight & Sound directors' poll.

209 W. Houston St., (bet. 6th Ave. & Varick St.)
New York, NY 10014
TEL: 212-727-8110
www.filmforum.org

Happenings Feature

Sake Expo & Food Show 2013
JFC International, Inc.

On Sept. 14, JFC International held their annual event "Sake Expo & Food Show 2013" for the food and drink industry. The number of companies participating exceeded those in the past, with over 70 companies participating. This year, the sake and food floors were separated to increase exhibition space for the vendors. The sake floor featured over 20 new brands with over 260 brands in total, including Nambu Sake Brewery Inc.'s ginjo "Hanagaki" and Maruishi Jozo Co., Ltd.'s daiginjou "Tokugawa Ieyasu." The food floor included companies such as Ajinomoto North America and Day-Lee Foods Inc. Sapporo U.S.A., Inc. had an exhibition in the beer section. Through the participation of a large number of food and beverage vendors, the venue was thriving. A variety of special workshops and events were held, such as how to make special cocktails using Japanese sake or how to enjoy Japanese sake. This event is held annually.

JFC International, Inc.
www.jfc.com
www.sakeexpert.com

November 8-
Japanese Sci-Fi Film *It's Me, It's Me*
Pictures Dept

The Japanese sci-fi sensation that's blown away festival audiences worldwide *It's Me, It's Me* is coming to select U.S. theaters on Nov. 8. This dreamy, otherworldly adventure from acclaimed director Satoshi Miki (*Adrift in Tokyo*) delivers dark turns, clever comedy and stunning special effects in a brilliant, genre-defying tale of multiplicity. Handsome young Hitoshi (popstar Kazuya Kamenashi) takes part in a casual cell phone scam, which triggers a surreal series of unexpected events, ultimately turning everyone into duplicates of the young man - who eventually turn on each other. *It's Me, It's Me* will open at Cinema Village in New York.

Event

Oct 14 - Nov 1 FREE
A Taste of Ishikawa Prefecture in New York 2013
Ishikawa Prefecture

In celebration of one of Japan's most culturally rich areas, Ishikawa Prefecture will be holding a fair featuring rare Japanese delicacies, sweets, and traditional crafts at MTC Kitchen. Highlights include unique Ishikawa products such as lacquerware bento boxes, warosoku candles, glassware, sake carafes, and soup bowls, all perfect for giving your kitchen a touch of traditional Japanese beauty. During the fair, Ishikawa goods will be sold at discounts of up to 20% off and certain food items, such as broiled mackerel sushi, eel sushi, and sake, will be presented for tasting after 2 pm each day.

Location: MTC Kitchen (New York Mutual Trading, Inc.)
711 3rd Ave. (on 45th St. bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL: 212-661-3333
www.mtckitchen.com

November 3 FREE
Public Tea Ceremony by Omoukai Students
Omotesenke Domoukai Eastern Region

A public tea ceremony will be held to introduce tea ceremony etiquette. Students of the Omotesenke Domonkai Eastern Region will introduce the Omotesenke way of making tea. Through this tea ceremony, participants can try delicious green tea and sweets and have a fun experience. When making a reservation, please indicate your preferred seating time (1pm, 2pm, or 3pm). Please reserve your seat well in advance, as space is limited. You will receive a reservation number which must be brought with you to the event.

Location: 229 East 49th St., (bet. 2nd & 3rd Aves.)
New York, NY 10022
Info: eastern.usa@omotesenke.us

Happenings Feature

Roger Pulvers Receives the 2013 Noma Award for the Translation of Japanese Literature

On Sept. 16, translator Roger Pulvers received the 2013 Noma Award for the Translation of Japanese Literature for his superb translation of *Strong in the Rain: Selected Poems* by Kenji Miyazawa. Roger Pulvers is a seasoned author, playwright, theater director, and translator. He has published 40 books of fiction, non-fiction, poetry, plays and translation. Mr. Pulvers graciously received his Award at the Japan Society, reiterated Miyazawa's respect for the earth and all things in the universe, and then thanked the selection committee, comprised of Motoyuki Shibata (Professor, The University of Tokyo), Jay Rubin (Professor Emeritus, Harvard University) and Sachiko Kishimoto (Translator).

The Noma Award was established in 1989 in commemoration of the 80th Anniversary of Kodansha, one of Japan's foremost publishing houses, to introduce Japanese culture abroad and promote mutual understanding between Japan and other countries. The prize is awarded to the most outstanding translation of modern Japanese literature published from the Meiji era onward. It was the fifth time an English translation was chosen for the Award.

The Prize includes a Certificate of Merit, $10,000 cash award, and a round-trip business class airline ticket between Europe and Japan.

Kodansha
http://corp.kodansha.co.jp/english_pdf/companyprofile_en.pdf

Happenings Feature

All American Open International Karate Championships 2013
Kyokushin Karate

On Sept. 28, Kyokushin Karate hosted the 18th annual All American Open International Karate Championships at Hunter College Sportsplex. Nearly 100 competitors of all ages participated from 15 countries, including renowned Kyokushin champions such as the current European Super Heavyweight Champion and the defending All American Open Champion, Zahari Damyanov of Bulgaria, who in a dramatic final match defeated the All Japan 4th Place winner, Darmen Sadvokasov of Russia to take the All American Men's Open Championship title for the 4th time. In the Women's Yokozuna final, last year's champion from Canada, Julie Lamarre took another consecutive victory in New York City. Also, special awards were given to All American Open Champion, Zahari Damyanov for Best Technique, Darmen Sadvokasov for Best Spirit, and finally Ilya Karpenko for Best Tameshiwari (28 boards). All in all, everyone who attended the event enjoyed exciting matches and it was a great opportunity for strong fighters around the world to come together for international camaraderie.

Kyokushin Karate
265 Madison Ave., (at 39th St.), 5th Fl.
New York, NY 10016
TEL: 212-947-3334 / www.kkny.net

Happenings

Big Smile Contest

GO! GO! Curry!

Famous Japanese curry restaurant GO! GO! Curry! is holding a Big Smile Contest for the month of November. To participate, simply share photos on the GO! GO! Curry! Facebook Fan page of you eating curry at one of GO! GO! Curry's locations with a big smile (remember to tag yourself). Of those photos posted on Facebook, the winners receiving the most number of Likes (on your original posting photo) for each GO! GO! Curry page will win $55 worth of curry. Contest results will be announced Nov. 26. Posting on Facebook is available at the following URL's

http://www.facebook.com/GoGoCurryUSA
(Times Square location)

http://www.facebook.com/GoGoCurryWSPStadium
(Washington Square Park Stadium location)

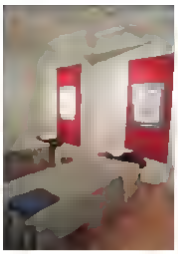
https://www.facebook.com/GoGoCurryWorldTradeCenterStadium
(World Trade Center Stadium location)

https://www.facebook.com/pages/GO-GO-CURRY-Chelsea-Stadium
(Chelsea Stadium location)

www.gogocurryusa-ny.com

Shiatsu Autumn Special

iDo Holistic Center



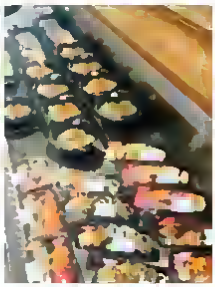
Located in Midtown Manhattan, iDo Holistic Center focuses on holistic therapy treatments crucial for relieving stress and pain. Specializing in Japanese Shiatsu massage, iDo Holistic Center is offering a big discount on their signature massage package during the month of Nov. This $99 package (reg. $199) includes a 30 min. herbal sauna, 75 min. full-hand massage and 7 min. ear stimulation massage or scalp massage.

Location: 22 E. 49th St., (bet. Madison & 5th Aves.), 3rd Fl.
New York, NY 10017
TEL: 212-599-5300 / www.idocenter.com

New Store Opening & Double Points Campaign

BentOn Café (Financial District)

From Nov. 1-10, BentOn Cafe will award double points to customers who purchase a bento or donburi and mention Chopsticks NY in celebration of their Financial District store opening. The new location has dine-in seating for 70 people and sells tasty bento lunches, which change on a daily basis. Authentic Korean bibimbap is a specialty sold at this location only. Other popular menu items sold at all locations include bulgogi bibimbap, sushi, and ramen during the winter season. The double points campaign is available only at the Financial District store.



Location: 123 William St., (bet. John & Fulton Sts.)
New York, NY 10038
TEL: 212-608-8850
bentoncafe.com

RAKUGO
SHOSHI TATEKAWA
Rakugo World Tour 2013 – Laugh and Cry –
Shoshi Tatekawa is a rakugo-ka (comic storyteller) who became known from Japan's iconic comedy TV show Shoten. To introduce Japanese culture through rakugo, he will be touring France and the U.S., performing in New York and Boston for the first time. For non-Japanese speakers, there will be Rakugo 101 in English which gives an overview of traditional rakugo stories.
NEW YORK
Nov. 13 (Wed.)
6:30-9:45PM
@ JaNet Hall
(2 W. 47th St., 7 Fl.)
Seating capacity: 60
$50 (Tickets are $45 when purchased before October 31st.)
*Dinner and drinks will be served
*A raffle will be held.
Nov. 15 (Fri.)
11:00AM-2PM
@ Private House, Upper West Side
(76th St. & Columbus Ave.)
Seating capacity: 25
$40 (Tickets are $35 when purchased before October 31st.)
*Enjoy rakugo in an intimate setting
BOSTON
Nov. 16 (Sat.)
5:30-9PM
@ Int'l Community Church
(30 Gordon St., Allston, MA 02134)
$30
($20 for JREX member)
Children under 12 are free
*A party-style meet-and-greet with dinner and drinks after the show
*A raffle will be held
Tickets: www.JREX.us
Tickets: todo@maambe.com / 516-769-1683
Details of the show will be notified after the purchase of a ticket.
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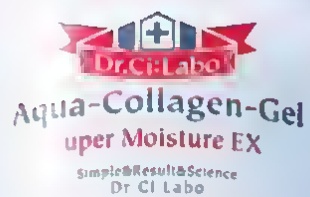

Dr.Ci:Labo

www.cilabousa.com/account

To sign up, access our official website